

# THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 189

*Business*

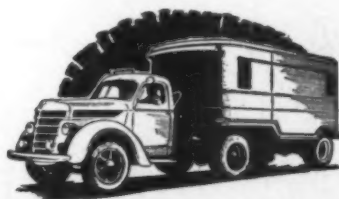
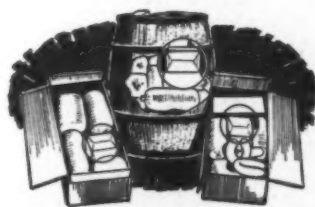
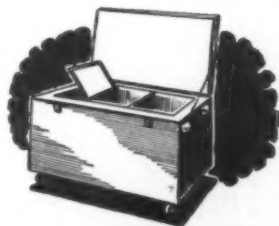
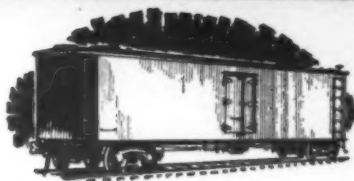
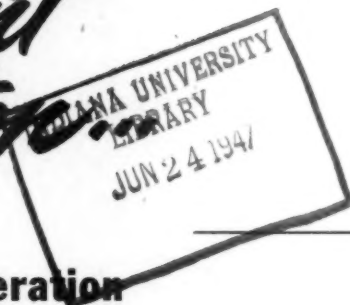
## Extra Shipment Protection

with "Dry-Ice" refrigeration

Shipments protected with "DRY-ICE" have that extra margin of refrigeration that enables them to "weather" transportation delays and tie-ups. Product temperatures remain more uniform, regardless of outside "ups and downs". Moreover, the addition of carbon dioxide gas which "DRY-ICE" provides in the lading space preserves meat "bloom" — retards the growth of slime and mold forming bacteria.

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To help you plan your routes and schedules for quick pick-up of "DRY-ICE" as it is required, a directory has been prepared listing Pure Carbonic's nation-wide system of strategically located plants and warehouses. Write for it — a postcard will bring it by return mail.



## PURE CARBONIC, INCORPORATED

General Offices: 60 East 42nd Street, New York 17, N. Y.

NATION-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES



Buffalo Vacuum Mixers are available in seven models, ranging in capacity from 75 to 2000 pounds maximum mixing load. Standard mixers are also manufactured in the same models.

## YOU CAN'T AFFORD SPOILAGE!

Air in a can packed with meat not only reduces the efficiency of the vacuum can closing machines, but also, if sealed in the can, causes bacterial growth resulting in discoloration and spoilage.

The BUFFALO VACUUM MIXER operates under a heavy vacuum and draws out all air pockets and bubbles while the meat is undergoing the thorough mixing necessary to obtain a uniformly flavored product.

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The construction features and operating advantages of the BUFFALO Vacuum Mixer are too numerous to mention here. They are described and illustrated in our new catalog. Write for a copy today.

**John E. Smith's Sons Co.**

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*Sales and Service Offices in Principal Cities.*

*Wherever you  
go... you'll  
find  
Buffalo!*



# Buffalo

**QUALITY SAUSAGE MAKING MACHINES**



# PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

**C**HECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dings, Bacteria and Fungus\*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

**FREE!**

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.

\*With Pre-Treatment.



#### STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



#### WASHING TEST

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#### FUNGUS TEST

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#### MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



#### CAUSTIC SOLUTION TEST

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#### ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



# DAMP-TEX

## THE WET SURFACE ENAMEL

**STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.**

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KINGAN'S  
Swift's  
LACLEDE  
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QUALITY  
Merkel

**KEEP PACE  
with the field**

All the above brand names have Kold-Hold refrigerated trucks. In the competitive days ahead delivering better, fresher meat to your customers will be a big point in your favor. Keep pace with the field by equipping your trucks with Kold-Hold refrigeration plates. You'll find, just as others, that your truck equipped with Hold-Over plates has these advantages:

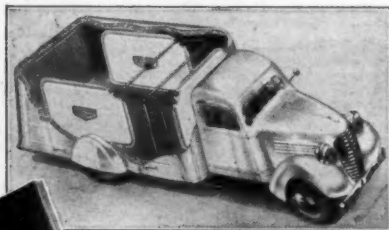
**KEEPS MEAT FRESHER** — Kold-Hold plates hold even, specified temperatures throughout the long day runs, give your meat added customer appeal by keeping it fresher and untainted. In providing a cooler room on wheels, Hold-Over plates eliminate loss from slime, loss of bloom and trimming.

**GREATER PAYLOAD** — Kold-Hold plates are small, compact units leaving room for a much larger payload than do bulky coils or ice. The constantly even temperature in the truck insures the entire load of reaching its destination in top condition.

**SAVE MAN HOURS** — Undelivered meat need not be removed at night. A simple extension from your existing cooling system to the Hold-Over plates in the truck gives you a cooler room on wheels. This keeps your meat in prime condition overnight and eliminates many man hours that would be required to remove the meat, store it, and later to reload the truck.

**LOW COST OPERATION** — Operation cost of Kold-Hold truck refrigeration is considerably less than the cost of ice, and is the efficient worry-free refrigeration system.

**LAST A LIFETIME** — Kold-Hold plates will outlast your truck body. Plates, installed in your old trucks can easily be adapted to meet the needs of new equipment.



**KOLD-HOLD**

Write today for free catalog. Kold-Hold engineers will be pleased to recommend equipment best suited to your needs.

JOBBERS IN PRINCIPAL CITIES

**KOLD-HOLD MANUFACTURING COMPANY**  
460 EAST HAZEL STREET LANSING 4, MICHIGAN

# THE NATIONAL PROVISIONER

Volume 116

JUNE 21, 1947

Number 21

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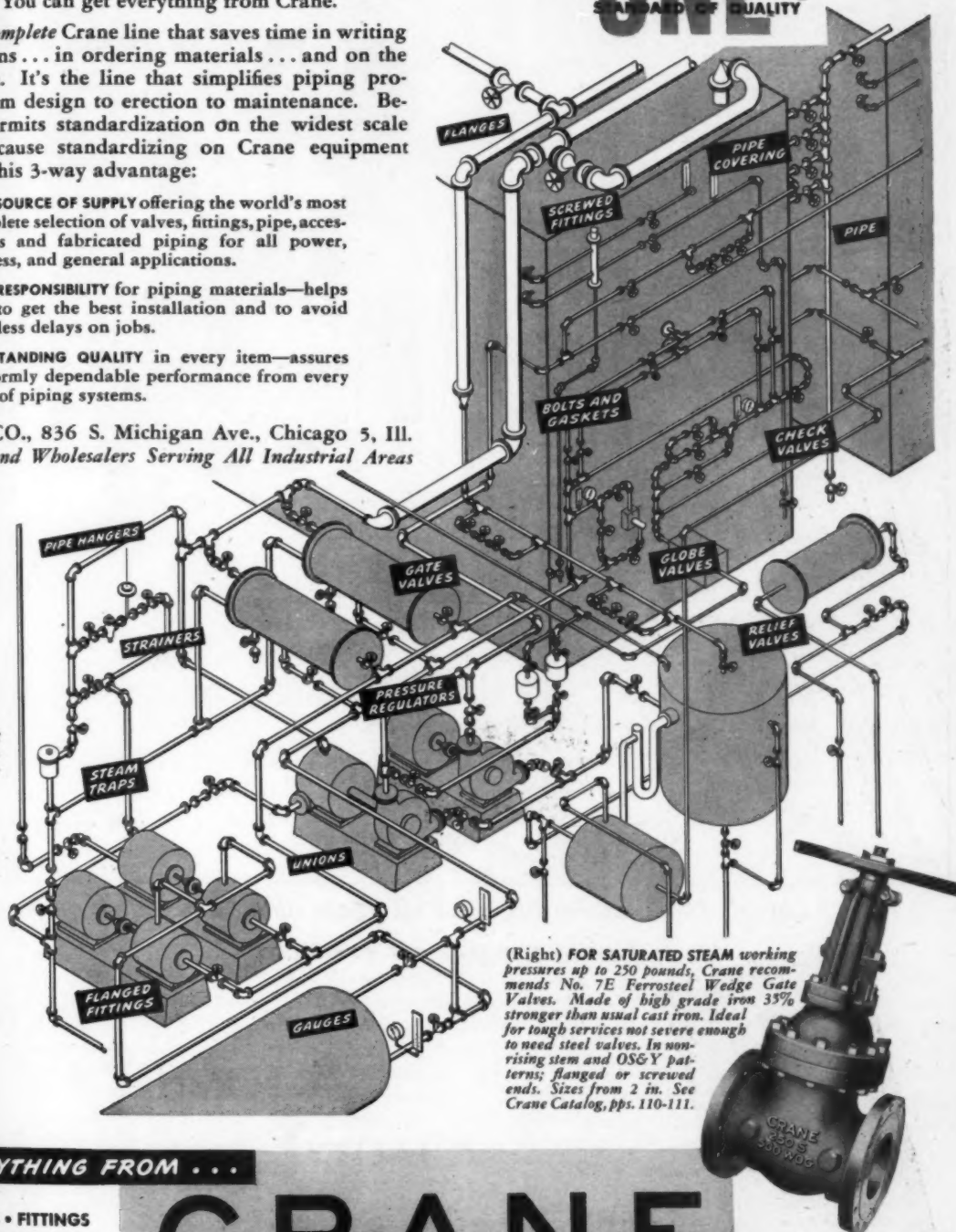
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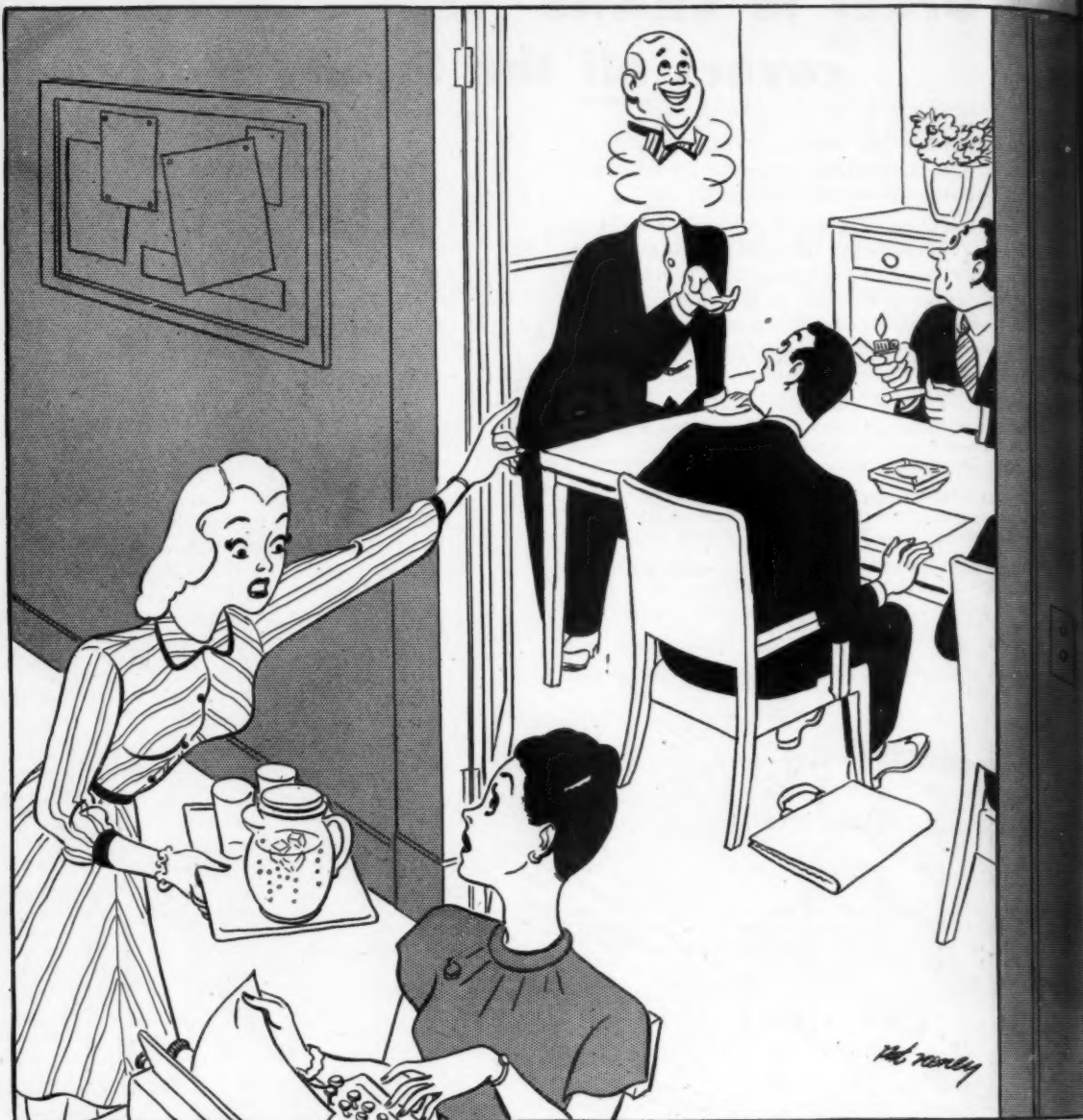
(Right) FOR SATURATED STEAM working pressures up to 250 pounds, Crane recommends No. 7E Ferrostee Wedge Gate Valve. Made of high grade iron 33% stronger than usual cast iron. Ideal for tough services not severe enough to need steel valves. In non-rising stem and OS&Y patterns; flanged or screwed ends. Sizes from 2 in. See Crane Catalog, pps. 110-111.

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AND HEATING

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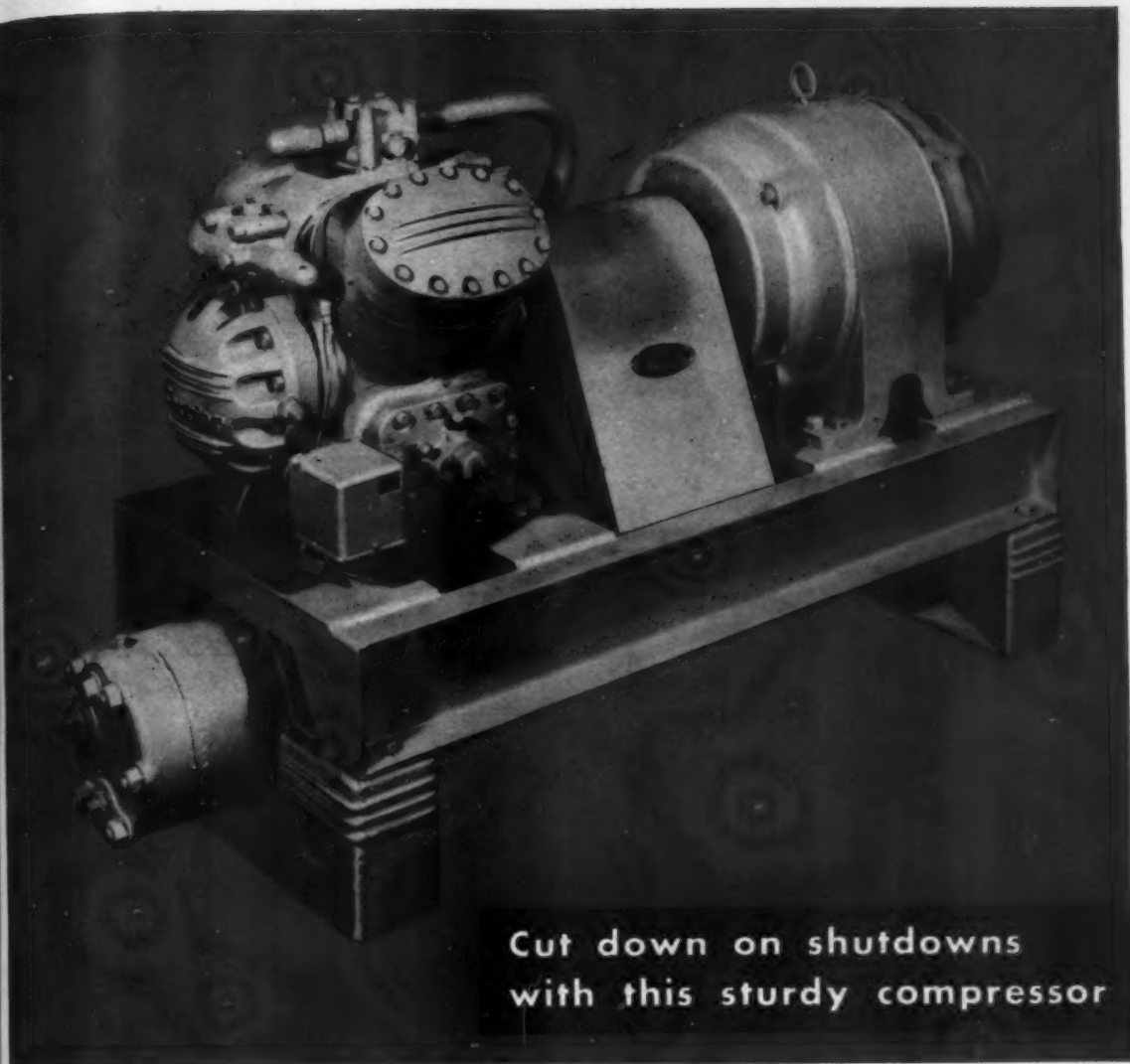
**TEXTURE**

**FLAVOR**

**QUALITY**

**STEPS UP**

**CORN PRODUCTS SALES COMPANY**  
17 Battery Place • New York 4, N. Y.



Cut down on shutdowns  
with this sturdy compressor

**FREE COMPRESSOR BOOK.** The timely new book, "Carrier Refrigeration Compressors and Condensing Units," is now ready. It contains a wealth of application hints and data on Carrier refrigeration units. You'll want to keep it handy for reference. Write for your copy today. It's free.

CARRIER's new 5F40 compressor is engineered especially to stand up under hard, continuous service. Its rugged construction makes it the economical unit for food freezing, chilling and storage plants . . . any application where frequent shutdowns would threaten profit.

Every part of the 5F40 is carefully designed to deliver maximum refrigeration day in and day out. The crankcase and cylinder block are nickel-alloy iron. Cylinder sleeves are precision honed. Both main and crankshaft bearings are precision

type. The four-ring pistons are treated to prevent break-in wear. Stationary metallic bellows-type seal is continuously immersed in oil. Ring-type suction and discharge valves are vapor-cushioned, non-flexing. The 5F40 has built-in capacity control. Unloaded starting permits use of normal torque

motors. Available in 10-hp. capacity.

There are Carrier compressors for every type of refrigeration job. They offer all the advantages of Carrier's experience and leadership in refrigeration design. That's your assurance of long, economical service. Carrier Corporation, Syracuse, New York.



**{ AIR CONDITIONING  
REFRIGERATION  
INDUSTRIAL HEATING**



Naturally, sausages look plumper, fresher in

# Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.

Put your sausages in these fine natural casings for:

*Appetizing Appearance      Inviting Plumpness*  
*Finest Smoked Flavor*  
*Protected Freshness      Utmost Uniformity*



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## RESEARCH SPOTLIGHTS WORK ON MEAT

**C**ONSUMERS of this country are gaining a new conception of food and coming to realize that good nutrition is not provided by meals which simply satisfy hunger, directors of the National Live Stock and Meat Board were told at their twenty-fourth annual meeting held in Chicago on June 12 and 13. Supporting this statement, general manager R. C. Pollock quoted statistics which show that the nation is now eating more meat and more of the other foods which are considered "musts" in the diet.

The 1946 per capita consumption of meat reached 152.8 lbs., 26 lbs. more than in the prewar period 1935-39, and per capita consumption in the three years ending with 1946 averaged almost 150 lbs., Pollock pointed out. He added that 1946 was the fifth consecutive year in which the meat supply exceeded 20,000,000,000 lbs., as contrasted with an average prewar production of slightly over 16,000,000,000 lbs.

"In carrying on its coast-to-coast program of activities for meat during the past year the National Live Stock and Meat Board has had first-hand evidence as to the ever-increasing interest in this food product," Pollock stated. "This interest is demonstrated by persons in many walks of life—homemakers; the medical, dental and dietetic professions; public health workers; educators, students and home economists; restaurant and hotel operators; government agencies; civic interests, and those in the field of food research.

"The growing appreciation of the

place of meat in the diet on the part of these groups has been spark-plugged by the results of research supported by the National Live Stock and Meat Board at 23 centers. This research has given positive proof of the leadership of meat as a rich source of many of the nutrients which are essential for health and proper nutrition."

Referring to new meat merchandising trends, Pollock said it appears evident that the self-service method of selling meat has some advantages. Surveys indicate that the average homemaker buys more meat than normally at a self-service market, that she buys a wider variety of meat cuts, that the bottleneck in the meat market is largely eliminated and that total meat sales are larger. He noted that growing interest is being shown in merchandising meat in frozen form but warned that progress along this line may be slow and that there are many problems to be ironed out.

"In any event this industry has more than a passing interest in these newer trends and must keep in touch with all developments. This also holds true in

### RESEARCH IS BASIS OF PROGRAM

The picture at the left above shows a new mechanical dispenser which greatly speeds up determinations of amino acid content of meat. It is being used in studies conducted at the University of Wisconsin by Dr. C. A. Elvehjem. In the center photo a tasting committee composed of NLMB staff members is considering merits of new meat recipes developed in the test kitchen.

the meat cookery field in lieu of the fact that cooking meat by electronics is being tried out on an increasing scale," Pollock said.

The directors of the National Live Stock and Meat Board elected Will J. Miller, Topeka, Kans., chairman for the coming year. F. G. Ketner, Columbus, O., was elected vice chairman; Frank Richards, Chicago, was named treasurer, and R. C. Pollock was reelected secretary and general manager. Miller represents the Kansas Live Stock Association, Ketner the National Swine Growers Association and Richards the National Society of Record Associations.

Directors paid tribute to W. J. Loeffel, chairman of the department of animal husbandry of the University of Nebraska, for his services as chairman of the review committee of the cooperative meat investigations, a project carried on at more than 25 state agricultural experiment stations and the U.S. Department of Agriculture. Introducing Professor Loeffel as one of the speakers, Pollock stated that his efforts had made it possible to publish five volumes covering the livestock and meat studies. These volumes are widely used for reference by animal husbandry workers in the United States and other countries. Other members of the review committee are Dr. J. L. Hall of Kansas State college, R. L. Hiner and K. F. Warner of the Department of Agriculture, Dr. Sylvia Cover of Texas A. and M. college and Anna E. Boller, director of the department of nutrition of the NLMB.

President Wesley G. Hardenbergh of

## K MEAT BOARD

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the American Meat Institute reported the results of a recent survey showing that the average person is eating meat ten times per week with the most meat being consumed in the last meal of the day. Relative to the new Agricultural Research and Marketing (Hope-Flannagan) Act, he stated that the livestock and meat industry is interested in research concerning such subjects as animal diseases, the nutritive value of livestock feeds and the contribution of livestock to soil conservation.

Noting that the livestock advisory committee under the act, of which both he and A. B. Maurer, president of the Maurer-Neuer Corp., Kansas City, and chairman of the board of NIMPA, are members, has already started work, Mr. Hardenbergh expressed the hope that research projects would be practical and would be of benefit to agriculture, the

(Continued on page 16.)

### MEAT BOARD ACTIVITIES

The photographs at right illustrate some of the far-reaching activities of the Board. TOP, scene at one of the four-day cooking schools which last year were conducted in 32 cities, and reached 199,745 homemakers. CENTER, crowds such as this at Houston, Tex., were typical of the keen interest of retailers in the meat merchandising programs. They stayed after the demonstration to inspect the cuts made and ask questions. BELOW, one of the many exhibits at conventions throughout the country which together attracted more than 68,000 professional persons.







## Detroit Packing Co. Takes Another Forward Step With Completion of New Steam Plant

**C**OMPLETION of new steam generating facilities at the plant of the Detroit Packing Co., a Michigan cooperative organization located at Detroit, constitutes another step by which the staff is bringing overall operations there to a high level of efficiency.

In its steam plant the organization has shown the same type of up-to-date planning, and the utilization of the most modern kinds of equipment, that it displayed recently in the modernization of its rendering department (see *THE NATIONAL PROVISIONER* of November 16, 1946, page 16). The plant's new steam plant, as well as its engine room facilities, are notable for the achievement of good balance between the different types of demand, and the flexibility and adequacy of the equipment employed. The boiler room, moreover, is designed so that its actual operation requires minimum attention and permits more overall control and interlocking of mechanical functions all over the plant with steam and refrigeration production.

New steam generating equipment consists of two Babcock-Wilcox boilers of 272 h.p. rating which can deliver up to 800 h.p. Steam is generated at 125 lbs. pressure. The boilers are gas or oil fired and are equipped with 660 h.p. Enterprise gas-oil burners. The change-over from gas to oil can be made within about 10 minutes and from liquid fuel

back to gas in approximately the same time. Boiler pressure will later be raised to 150 lbs.

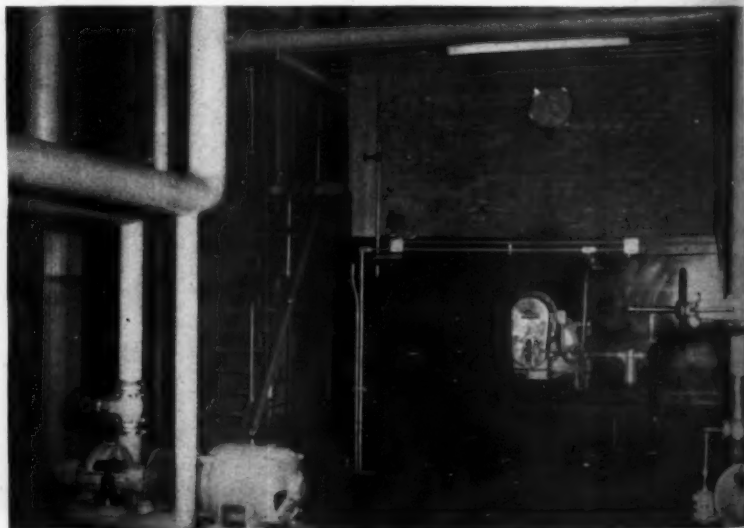
Plant steam needs call for the operation of only one of the boilers at a time while its twin is held in reserve. The new units replace four horizontal tubular return hand-fired coal burning boilers which were capable of delivering a total of 550 h.p. Three of these boilers were in operation all the time. Three fewer men are required for boiler room operations with the new equipment.

All condensate is brought back to the feedwater heater—a Hoppe open type—where it is raised in temperature by the use of exhaust steam to approximately 220 degs. for delivery to the boilers. There are two feedwater pumps: one is driven by a 40 h.p.,

3-phase, 220-440 volt motor and the other by a Coppus 40 h.p. steam turbine exhausting at 5 to 6 lbs. Only one of these units is in use at a time and the choice between the two depends on the form in which steam can be utilized most economically.

A duplex motor-driven vacuum pump is employed in connection with the return of condensate to the feedwater heater.

All of the hot water used in the plant is produced in the boiler room in one of two heaters, one with a capacity of 100 g.p.m. and the other rated at 130 g.p.m. Water temperature is raised to 180 degs. F. and the liquid is pumped throughout the plant at 150 lbs. pressure by two centrifugal pumps rated at 100 g.p.m. and driven by 15 h.p. electric



### TWO NEW BOILERS

Operation of only one of the two Babcock-Wilcox gas-oil burning boilers is required to meet the plant's steam needs. The boilers supply steam at 125 lbs. pressure and have a rated capacity of 272 h.p.



motors. Steam at 5 to 6 lbs. pressure is employed for heating and the water is stored in a 4,000 gal. tank above the heaters and pumps.

A duplex pump installation is required for feeding the boiler burners when oil is used as fuel. The unit comprises two 1½ h.p. motor-driven pumps and a heater in which the temperature of the oil is raised at the start of firing to around 170 degs. F. Through a feed-back hookup, unburned oil is then returned to the storage tank to keep oil in the tank warm constantly. Around one week's supply of oil is stored at the plant in a 12,000-gal. underground tank. At present the plant is using gas as the most economical of the two fuels. Plans are now under way to increase materially oil storage facilities.

Main gas pressure is reduced to 1½ lbs. for use in boiler firing.

Further flexibility in the use of steam is achieved through the availability of both steam and motor-driven air and refrigeration compressors. A new Pennsylvania 11x12 steam driven air com-

pressor has just been installed in the engine room.

The several refrigeration compressors in use at present are both steam engine and motor driven and these are being replaced by three new Vilters, one of which will operate at 150 lbs. steam pressure and other two will have motor drive.

A centrally located instrument board enables the boiler room staff to get a clear picture of boiler operations, steam production and demand, etc. Instruments on the board show boiler water level, boiler steam pressures, stack draft, flue gas temperature, total boiler output and steam use in the engine room. High and low steam pressures are recorded and makeup steam shown on a flowmeter. A Palmer temperature recorder is employed to check blow-down.

A unique device is used in the engine room to enable the staff to check from that point the temperature conditions throughout the plant. With this device, the "Caloscope" of the American Tem-



### TEMPERATURES ON TAP

By pressing a button on the panel above the desk, chief engineer A. C. Oakley or any other member of the engine room staff can determine the temperature in any of the plant's refrigerated rooms, outside temperature, boiler feedwater and building hot water temperatures.

perature Indicating Company, the engineer has only to press a button to see before him on a dial the temperature in any of the 18 refrigerated rooms in the plant. He can also obtain, by pressing a button, the outside temperature, the temperature of the water going to and from the condenser, boiler feedwater and building hot water temperature.

Temperature readings are made with this device at 2-hour intervals and the results recorded on the "engineer's daily report" (shown here). This report also provides space for recording periodically electric meter readings, hot water flow, oil in storage, boiler blowdowns, compressor oil levels, condensing pressure, suction pressure and other vital data. When filled out this sheet gives a good picture of mechanical operations for a 24-hour period.

With the "Caloscope" the engineering staff can spot abnormal conditions in coolers and elsewhere and can initiate steps to correct them or bring them to the attention of operating personnel.

A new smokestack is being constructed in connection with the boiler room. It will be 150 ft. high and 7½ ft. inside diameter and is rated at 1,500 h.p.

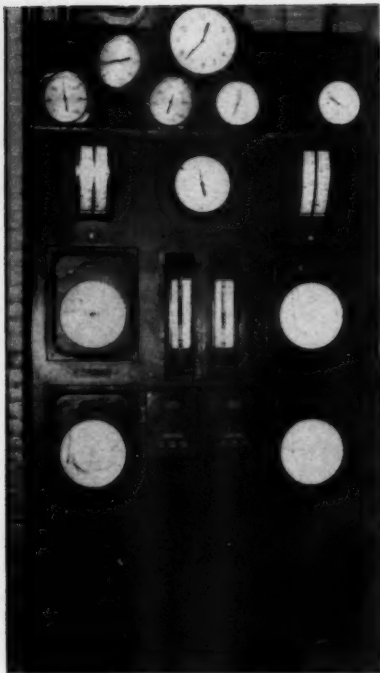
Ammonia is employed as both the primary and secondary refrigerant in the plant in finned type flooded coils with forced air supply and low back pressure control. Ducting is employed for distribution in most locations. In the chill rooms the space formerly devoted to brine spray decks has been employed for the construction of unique refrigeration facilities. Five high-capacity fans have been set along the center line of the loft over each of the chill rooms so that they discharge air from the loft space into the chill

## DETROIT PACKING COMPANY

A MICHIGAN COOPERATIVE CORPORATION

### ENGINEERS DAILY REPORT

ELECTRIC METER READING				A.M. A.M. A.M.			
	NO. 1	NO. 2	NO. 3		6	8	10
4 A.M.				BOILER No. 1			
5 "				BOILER No. 2			
10 "				AMMONIA COMPRESSOR	No. 1		
12 "				"	No. 2		
2 P.M.				"	No. 3		
4 "				"	No. 4		
6 "				"	No. 5		
8 "				AIR COMPRESSOR	No. 1		
10 "				"	No. 2		
12 A.M.				CONDENSING PRESSURE			
2 "				SUCTION			
4 "				"			
6 "				BASEMENT — TEMP.	No. 1		
METER READINGS 8 A.M. 4 P.M. 12 M.N. TOTAL				"	No. 2		
FLOW METER				"	No. 3		
H. WATER METER				"	No. 4		
OIL STORAGE				CURING ROOM	No. 5		
TUBES BLOWN				BONING ROOM	No. 6		
B. COMPOUND				CALF WHOLESALE	No. 7		
B. BLOWN DOWN				BEEF WHOLESALE	No. 8		
GAS METER				PACKING ROOM	No. 9		
OIL LEVEL				PORK WHOLESALE	No. 10		
ENGINE				BACON FREEZER	No. 11		
COMPRESSOR No. 1				GRADING ROOM	No. 12		
" No. 2				FRUIT ROOM	No. 13		
" No. 3				COLD STORAGE	No. 14		
" No. 4				SHARP FREEZER	No. 15		
" No. 5				OFFAL	No. 16		
AIR COMP. No. 1				BEEF CHILL	No. 17		
AIR COMP. No. 2				HOG CHILL	No. 18		
				WET BULB	No. 19		
				OUTSIDE			
				WATER FROM CONDENSER	No. 20		
				WATER TO CONDENSER	No. 21		
				BOILER FEED WATER	No. 22		
				BLDG. HOT WATER	No. 23		
					No. 24		
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#### INFORMATION CENTER

From instruments on panel in the boiler room the staff can determine boiler conditions, steam production and consumption and data needed for balancing high and low pressure steam requirements for greatest efficiency. A Palmer temperature recorder is used to check blowdown.

room. Warm air is drawn into the loft from the chill room below through a series of finned coils set at angles to one another (saw-tooth arrangement) and running the length of the loft along the walls. The air, after cooling, is forced down into the chill room again.

Finned coils are also employed ingeniously in a hog hair dryer built by the plant. This consists of a framework 36 ft. long, 8 ft. wide and about 18 in. high which rests on the floor and backs against one of the walls in the drying room. The sides of this shallow rectangle are walled with sheet metal and two motor-driven blowers are set in the ends. Banks of finned coils 12 ft. long, which are heated by 5-lb. steam, lie in the horizontal plane within this framework. The top of the dryer consists of a series of heavy screens measuring 8 ft. x 4 ft.

Hair is brought directly from the hog scraper to the dryer by a conveyor after a brief wash period at the dehairing machine. The hair is spread out on the screens to a depth of several inches and the hot dry air is blown through the heating coils and then through the hair

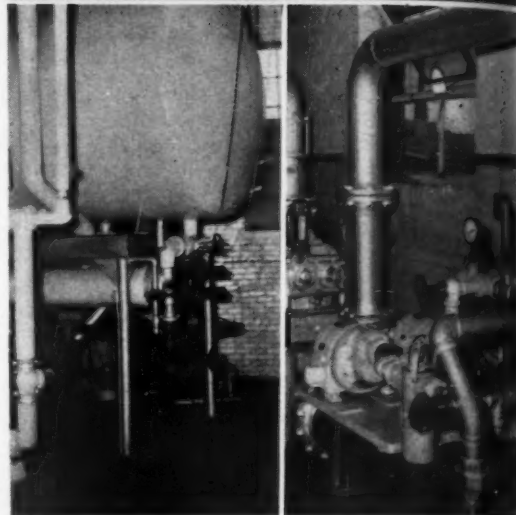
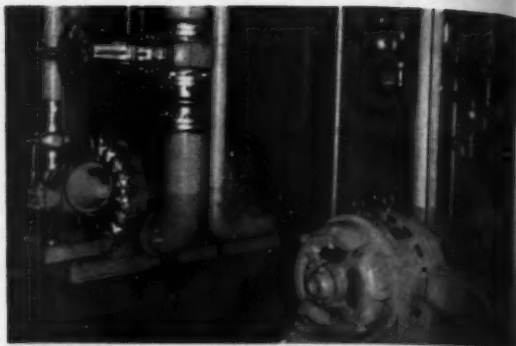
#### HOG HAIR DRYING

Hog hair spread on heavy screening is dried by warm air blown up from below through finned coils. Blowers are located at both ends of the enclosed drying bed. Hair is baled after drying.

#### SOME OF THE BOILER ROOM EQUIPMENT

**TOP:** The plant's boiler feedwater pumps. The one at the left is driven by a 40 h.p. steam turbine exhausting at 5 or 6 lbs. pressure. The centrifugal at the right is driven by a 40 h.p. electric motor. Only one of the pumps is needed at a time.

**BELOW:** The photo at the left shows the tank and heaters used in supplying the plant's hot water requirements. Water is heated with exhaust steam to 160 degs. F. and is pumped throughout the plant at 150 lbs. pressure. The two heaters (below the storage tank) are capable of delivering 100 and 130 g.p.m. respectively. In the right hand photo is pictured the oil pumping and heating assembly used when liquid fuel is being employed to fire the boilers. As in the case of all other boiler room equipment, facilities are double the normal requirements in order to provide standby service.



on the screens. Plant officials report that they have been able to dry the plant's daily production of hair on the rack with satisfactory results.

As described in the earlier article on the Detroit plant's new inedible facilities, three blow tanks are in use there. One of these is of the conventional type used to move hashed and crushed inedible material to the cookers. Another is a special blood blow tank in which the preliminary steps of blood processing—coagulation and water separation—are performed before the coagulated material is moved to the dryer. The

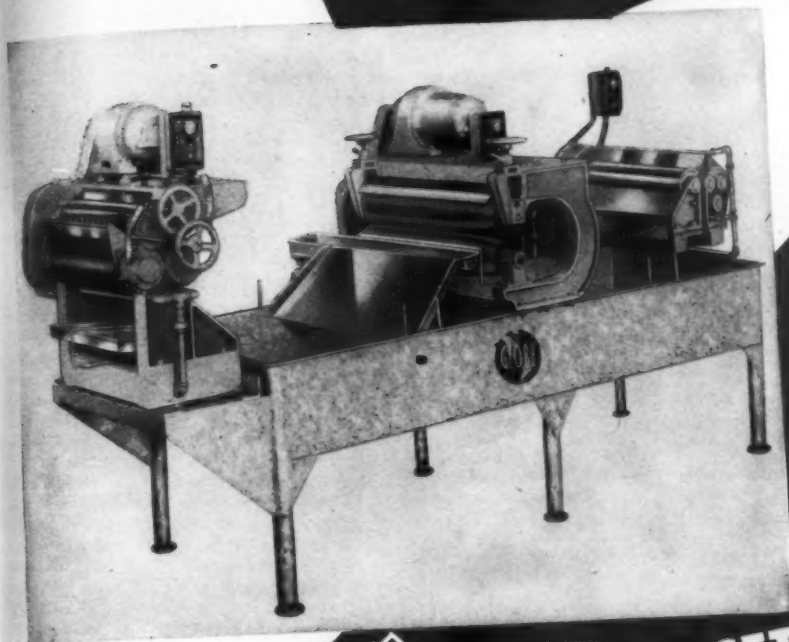
third blow tank is used for accumulating the solids derived from the steam rendering of lard. After a charge of this material has accumulated it is blown into the blood dryer and dried with the blood. The resulting product is a high value blood tankage.

The Detroit Packing Co. is a farmer-owned cooperative operating under Detroit and state inspection. Typical weekly slaughter runs around 3,000 hogs, 500 cattle, 500 lambs and 300 calves and sausage production amounts to about 100,000 lbs. Lambs or calves

(Continued on page 38.)



# 2 OPERATORS



GLOBE

**CAN PRODUCE 200 SETS OF CLEAN, STRONG CASINGS PER HOUR!**

Many users report very favorable results using this same unit for beef casings.

Using the "fresh" method, Globe's Combination Casing Cleaning Unit requires minimum labor to produce 200 or more sets of clean, white, strong hog or sheep casings per hour.

Hundreds of small and medium-sized plants use these compact machines, because, in addition to high production with low handling requirements, Globe offers these advantages:

Fermentation odors are eliminated . . . process is under close control, eliminating over-ripe, tender casings . . . color and strength are better . . . lengths are longer . . . less floor space is needed for the machine . . . and production costs are much lower.

You can get prompt delivery now. Write for details.

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

32 Years of Serving the Meat Packing Industry with Expertly Designed Equipment

The National Provisioner—June 21, 1947

Page 18



## NLMB Annual Meeting

(Continued from page 11.)

industries involved and the consuming public. He said that while the USDA had requested Congress for \$19,000,000 for the program, the House appropriations committee had cut the sum to \$6,000,000, with half of this amount going to agricultural experiment stations.

Research on meat and nutrition which is being conducted by the Board at colleges and universities throughout the country was emphasized as a necessary basis for meat education and promotion.

A study to determine the comparative value of meat and legumes in feeding growing children, carried on over a 14-month period, was reported by Dr. Pauline Beery Mack (Pennsylvania

State college). Children of two orphanages in central Pennsylvania were used, those at one receiving meat ten times a week, and at the other twice a week. The latter group received dishes made from dried legumes and related vegetable foods in the meals where meat was not included. The menus for both groups were calculated so as to be approximately of the same nutritive value.

At the end of 14 months the children receiving meat twice a week did not surpass in any respect the children receiving meat ten times a week. Those receiving meat ten times a week were superior to those in the low meat group in growth for weight and age, showed a higher level of hemoglobin or red coloring matter of the blood and had a higher red cell count. The children on

the higher meat intake also excelled in condition of the reflexes, lack of appearance of fatigue, condition of the skin and in other factors associated with better nutrition.

Dr. Ruth M. Leverton (University of Nebraska), reporting on her study of the effect of generous amounts of meat in the diet on the nutritional status of infants, explained that since anemia often occurs in the infant under one year of age, the study is being made to learn whether the addition of meat might protect babies against anemia. Infants of six weeks to two months are given beef and/or liver. Results to date indicate that with the addition of meat to the diet the hemoglobin and red cell count not only did not decline, as is the case with most infants, but they maintained the same level or increased.

### Research Program Emphasized

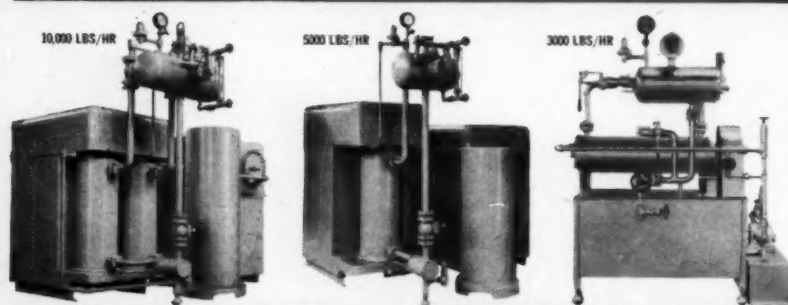
Dr. C. A. Elvehjem (University of Wisconsin), continuing his work on amino acids, has conducted tests on uncooked and cooked meat to determine the retention of vitamins. Discussing the trend in the field of nutrition and food research back to fundamental work instead of concentrating on the applied field, as was necessary during the war, he said that erroneous ideas can be put across unless the true facts are known through research. Today it is recognized that no one nutrient can be considered important unless its relation to other nutrients is understood and research efforts are concentrating on studies of these nutritional interrelationships. Continuation of the study is important because there are still many disorders in the human body which do not respond to known nutrients, Elvehjem said.

In a study by Dr. B. S. Schweigert (Texas A. and M. college) to determine the nutritive value of meat in diets containing high amounts of cereals for rats during growth, reproduction and lactation, the evidence presented with only one litter indicates that there is better reproduction and lactation when meat is added. It is expected that further work will substantiate these observations.

Drawing on the results of studies which he has conducted during the past year, Dr. Paul H. Cannon (University of Chicago) asserted that for optimal protein utilization, each meal should be well balanced, and that adequate amounts of easily digested high-quality proteins such as those of meat should be present. His findings are contrary to a former idea that one could balance the essential amino acids of which protein is composed on a daily basis. His work has shown that the essential amino acids should be consumed together because then they may be absorbed not only in adequate amounts but practically at the same time during digestion. Thus they are all made available for growth, for the maintenance and fabrication of body tissues and the other body functions for which protein is responsible.

Results of a study on the importance

## UP with Lard Quality and Buy-Appeal!



## DOWN with Lard Processing Cost!

**Votator**

LARD PROCESSING APPARATUS

**C**ONTINUOUS, closed chilling and plasticizing with VOTATOR lard processing apparatus gives you complete control over the transition from liquid hot fat to cooled, congealed lard. The finished product is uniformly smooth, white, and creamy—a preferred shortening in the eyes of Mrs. Consumer.

That's one reason why packers large and small are converting to the VOTATOR technique. There's another.

VOTATOR apparatus reduces lard processing cost. Volume requirements are met in less than half the floor space required by open methods. Refrigeration is used much more economically. Waste is eliminated. Work is saved.

If you're interested in better lard sales on a more profitable production level, write for new descriptive folders about VOTATOR lard processing apparatus.

**THE GIRDLER CORPORATION, LOUISVILLE 1, KENTUCKY**  
**VOTATOR DIVISION**

District Offices: 150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • 617 Johnston Bldg., Charlotte 2, N. C.

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NOT high priced...



...NOR the cheapest



...BUT MEDIUM PRICED  
for the great middle classes  
—AND heavily advertised.

## Out in front FOR VOLUME!

High priced lines—low priced lines—they're important, of course. But if you want maximum volume you **MUST** carry a margarine that's medium priced. Yes, every dealer should handle a medium priced margarine that's *heavily adver-*

*tised.* And only one brand fills this bill. NU-MAID. It's backed by...

- Year 'round radio advertising.
- Powerful point-of-purchase displays.
- The greatest slogan in margarine—"Table-Grade!"



### ON THE RECORD!

**In Cigarettes** it's Luckies, Camels, Chesterfield, Philip Morris and Old Gold—medium-priced, heavily advertised.

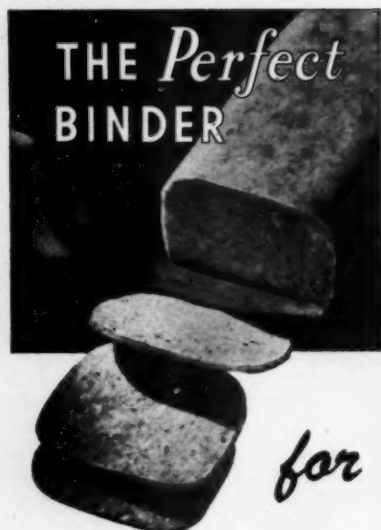
**In Soaps** it's the same story—Ivory, Lifebuoy, Lux, Palmolive, Camay, Swan.

**In Soups** it's Campbell's—medium-priced, heavily advertised.

**In Every Line** the medium-priced, heavily advertised item gets the call.

THE MIAMI MARGARINE CO., CINCINNATI 2, OHIO

*America's largest manufacturer of margarine exclusively*



## THE *Perfect* BINDER

for

### WIENERS, BOLOGNA Specialty Loaves

#### LOOK TO RESULTS

Soy makes a better product by improving texture and appearance—holding the “spring” or “freshness”—reducing shrinkage. It “eats better,” and that’s what your customers are looking for.

#### HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for **FREE Samples**



of fat in the diet by Dr. Robert S. Harris (Massachusetts Institute of Technology) for the six months it has been in progress show that the skin plays a very important role in fat metabolism. This seems to correlate with the findings that Dr. Arild E. Hansen (University of Texas school of medicine) has been getting for a number of years in

these stewing procedures have about the same effect on vitamin retention.

Dr. Evelyn G. Halliday (University of Chicago) reported on her studies on sweetbreads, pork hearts and veal kidneys.

Reports presented by members of the staff of the National Live Stock and Meat Board indicated the wide scope



#### CHILDREN PARTICIPATING IN RESEARCH ON MEAT'S PLACE IN THE DIET

A group of the older children at the orphanage where meat was fed ten times each week for 14 months in studies being carried on under one of the Board's grants-in-aid. Dr. Pauline Berry Mack is conducting the study at Pennsylvania State college.

which lard is used in treatment of eczema. More than 80 per cent of the eczema patients are reported improved by the addition of lard to the diet.

Dr. L. Emmett Holt, jr. (New York University college of medicine) is continuing his study of amino acid requirements for growth and in disease. He is working with infants and tubercular patients.

Dr. Sylvia Cover (Texas A. and M. college) has completed work on 12 stewing procedures. She found that browning causes a slightly greater loss of vitamins but not enough to be of nutritional significance. She also learned that, providing the time of cooking is adjusted to the temperature used in order to get the same degree of doneness,

and effectiveness of the organization's program during the fiscal year ended June 30. In the nutrition activities, more than 30,000 doctors, dentists, dietitians and other professional persons were reached each month during the school year with the latest facts concerning the nutritive value of meat. Special displays were set up at conventions such as those of the American Medical Association and the American Dietetic Association. Services in this field have also been stepped up.

A coast-to-coast program of lecture-demonstrations carried on by the meat merchandising specialists was given in 69 leading cities, reaching retail meat dealers from more than 1,000 cities of the United States and Canada.



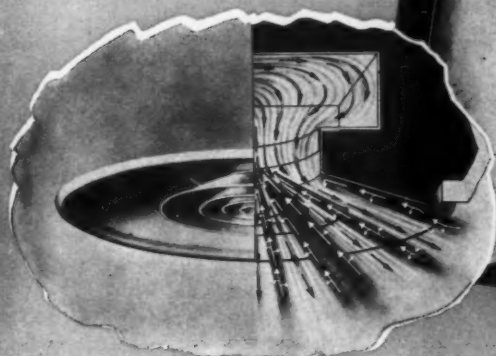
#### PREPARING SETUP FOR FOOD PHOTOGRAPH IN TEST KITCHEN

Reba Staggs (right) head of the department of home economics, and Betty Koogler, associate, setting up meat photograph. During the past year 932 photographs were supplied from the Board's photographic library which contains pictures of more than 2,400 cooked meat dishes and dishes made with lard.

# ANEMOSTAT draftless air-diffusers...

## the "business-end" of air-conditioning

Meat packers all over the country are getting the benefits of draftless air-distribution through the use of the Anemostat — the scientifically designed air-diffuser. Now those meat packers call the Anemostat the "business-end" of air-conditioning.



One of sausage rooms in George Hollenbach plant, Chicago, Ill.

### Here's Why

Anemostats take control of the conditioned air right where the real "business" of air-conditioning begins—where the conditioned air enters the room. Installed at the duct openings, Anemostats assure proper distribution of air to *every* part of the refrigerated room. They efficiently control the refrigerated air that protects your products and provides more comfortable working conditions for your employees.

### And Here's Why

Anemostats cut losses due to excessive dehydration and accelerated enzyme activity. With Anemostats, air stratification, dead air pockets and excessive air motion are eliminated . . . tem-

peratures are equalized as close as  $\pm 1^\circ\text{F}$ . Products are cooled quickly, evenly and thoroughly . . . product appearance is preserved . . . holding periods are prolonged. The result? Greater operating efficiency . . . greater product output . . . better business. Which spells *greater profits* for you, Mr. Packing Plant Operator.

### How To Get Greater Profits

The installation of the proper Anemostat air-diffuser is your answer. There is an Anemostat designed for every packing-house need. And a consultation with one of our engineers—involving no obligation—will determine which types are best suited to your particular needs. Won't you let us hear from you today?

"NO AIR-CONDITIONING SYSTEM IS  
BETTER THAN ITS AIR DISTRIBUTION"

## ANEMOSTAT

REG. U. S. PAT. OFF.

### DRAFTLESS AIR-DIFFUSERS

ANEMOSTAT CORPORATION OF AMERICA

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REPRESENTATIVES IN PRINCIPAL CITIES

AC-1199

# ANCO STUFFERS FOR DEFENSE AGAINST LOSSES



ANCO Sausage Stuffers have many features including safety, sanitation and easy operation. The safety rings, pistons and cylinders are made of Nickel-iron polished to a glass-like finish. The pistons go down instantly when pressure is released—covers close quickly and securely. Stuffing cocks and tubes are made of non-corrosive metal and are easily disassembled for cleansing.

## THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

• Armour and Company has awarded a contract for the construction of a new packing plant at Portland, Ore. The reinforced concrete structure will be 90 x 132 ft. in area and is to be built by contractor Ross B. Hammond of that city.

• Joseph W. Luter, 67, chairman of the board of directors, the Smithfield (Va.) Packing Co. and long prominent in the packing industry, died recently at his home. Mr. Luter organized the Smithfield firm in 1936 and had acted as its president until 1945. He is survived by a son, J. W. Luter, jr., who is an executive of the firm, a daughter and seven grandchildren.

• Harry D. Oppenheimer, president of the Oppenheimer Casing Co., Chicago, has been given the American Meat Institute's gold button award in recognition of his 50 years of service to the industry.

• Dr. George W. Stiles, who has conducted investigations on anaplasmosis of cattle for the U. S. Bureau of Animal Industry for over 20 years, will retire from the department on June 30. He has served the BAI for 45 years and has been in charge of the pathological laboratory at Denver, Colo., since 1918. He is considered one of the outstanding authorities on such animal diseases as anthrax, brucellosis, tuberculosis, swine erysipelas and other transmissible maladies.

• H. E. McGee has been appointed superintendent of the Wichita, Kans., plant of the Cudahy Packing Co., succeeding Dan Wycherly, who has been made superintendent of the company's new plant at Phoenix, Ariz., acquired recently from the Tovrea Packing Co. McGee has been employed at the Wichita plant for a number of years.

• Louis Makowski, 59, president of the Real Packing Co., Chicago sausage manufacturing company, died recently at his home in that city.

• G. Schledawitz and J. Hoffman, new owners of the Plains Packing Co. plant at Torrington, Wyo., have announced the completion of a remodeling program designed to put the plant in efficient working order. The business is operated under the name of the Torrington Packing Plant. Both owners were formerly associated with the Cook Packing Co., Scottsbluff, Ark.

• Ira L. Beck, assistant to the manager of Swift & Company's Chicago refinery department, and John J. Heckman, jr., assistant sales manager of the lamb and veal department, Armour and Company, were among the 43 Chicagoans

## G. A. Schmidt, jr., Is Elected President of Stahl-Meyer Succeeding G. A. Schmidt Who Becomes Chairman of Board

At a meeting of the board of directors of Stahl-Meyer, Inc., New York city, late this week it was announced that George A. Schmidt, jr., has been elected president of the company, succeeding George A. Schmidt, sr., who has been appointed chairman of the board. Otto Stahl, formerly board chairman, becomes chairman of the executive committee. The appointments are effective immediately.

The newly elected 38 year old president has been associated with the meat packing industry for 17 years and has been executive vice president of Stahl-Meyer since 1943 and a director of the company since 1941. His industry activities include membership in the National Meat Canners Association, the American Meat Institute's advertising planning committee and its public relations committee. Some of his responsibilities as vice president were direction of two plants at New York and one in Peoria, Ill., and control of sales, distribution and organization, overall supervision and formulation of business programs at those plants. He attended Princeton university and the Harvard school of business administration.

Mr. Schmidt, sr., whose 45 years in the industry culminated with his appointment as board chairman, began his career in 1902 in the meat market of Otto Stahl, and advanced from one job to another as the business expanded. When Mr. Stahl gradually relinquished

some of his activities, Schmidt assumed greater responsibility, becoming secretary of Otto Stahl, Inc., in 1913, treasurer in 1916 and president a few years later. Under his guidance the company took over the F. A. Ferris Co. in 1928, merged with the Louis Meyer Co. the same year and purchased Andrew Peterman & Co. in 1930. The Peoria (Ill.) Packing Co., purchased in 1944, is the latest addition to the company.

Mr. Schmidt has been active in furthering the interests of the meat packing industry for many years and has served on the executive committee and as a director of the American Meat Institute. He was chairman of the board of that organization from 1940 to 1943.

Otto Stahl began his long and successful industry activities in the wholesale meats and provisions line at New York in 1895. He incorporated as Otto Stahl, Inc., in 1913 and later merged that corporation with Louis Meyer Co., Inc., and the F. A. Ferris & Co., Inc. At that time he became chairman of the board of Stahl-Meyer, Inc.

It was also announced that John M. Walker, secretary and comptroller of Stahl-Meyer, Inc., has been elected a member of the board of directors. He joined the company in 1928. After serving in various administrative capacities, he was appointed comptroller of the corporation in 1944, and was later made secretary and comptroller.

granted certificates for completion of the University of Chicago's third executive program at the School of Business.

• George Zaslaw, former president and founder of the Standard Packing Co., Chicago, which recently was merged with the B. Schwartz Co. there, has been named general sales manager of the latter firm, it was announced this week by Benjamin F. Schwartz, president. Zaslaw had been employed by the Schwartz company from 1934 until 1942. After Army service he founded Standard Packing Co. in 1945. His appointment as sales manager inaugurates a new sales and advertising campaign designed to reach the institutional trade all over the nation, Schwartz said.

• Plans to resume operations last Mon-

day at the John Morrell & Co. plant in Ottumwa, Ia., which had ceased all slaughtering for more than a week because of floods, had to be canceled because of additional flood threats. Operations in the pork cutting departments which had started in the middle of the week were halted at noon on Friday and employees of other departments scheduled to begin notified to remain at home.

• The work of demolishing 37 buildings on the former Dold Packing Co. site at Buffalo, N. Y. has been completed and a city recreation center for children will be erected on the land.

• R. A. Rath, president of the Rath Packing Co., has been appointed to the agricultural department committee of the U. S. Chamber of Commerce.

• A recent fire completely destroyed the six buildings of the Davenport (Ia.) Packing Co. and caused damages estimated at close to \$150,000. Rudy Lipkowitz, owner, said that 200,000 lbs. of beef stored in the packing plant cooler has been lost in the blaze, which began in the office and is believed to have been caused by a short circuit in



GEO. ZASLAW

## AMERICAN MEAT INSTITUTE DEPARTMENTS

The AMI Service Laboratory is recognized as an authority in the testing of meat and meat by-products. The analyses made by James E. Maroney, chief chemist, and his staff are quick and accurate



JAMES E. MARONEY

and often used as a basis for adjustment in sales disputes. Many members rely on its reports in order to maintain product control.

The laboratory is used for product control analyses and testing of by-products. Its reports are valuable because they are practical and applicable. They include statements of the meaning of the analyses and because of Mr. Maroney's years of experience in the field and his opportunity to consult with the research and technical members of the Institute staff, he is able to give advice on how to use the results to solve individual problems.

It is well known that product control will help the packer improve and maintain the standards he desires but it can also effect considerable economies. Testing of by-products can help the packer enter new and more profitable selling markets. When a product fails, the analyses and appearance usually indicate the difficulty and enable a member to overcome it. But often these factors are merely symptoms and do not indicate the cause of the trouble. Therefore the Service Laboratory invites members to send a summary of the details and conditions of processing.

Some of the more common products analyzed by the laboratory are: catch basin water; cleaning compounds and soap; coal and fuel oil; cottonseed oil; tankage; fertilizer and stick; greases, tallow and white grease; lard; sausage; hams, bacon and processed meat; pickle, proprietary curing salts, nitrates and nitrites; hog hair; gasoline; lubricating oil; neatsfoot oil, and sugar.

the wiring. The plant, built in 1943, normally employs 50 workers and had an average weekly kill capacity of 500 head of cattle.

● Frank X. Grindiner, 53, retired sheep buyer for the Cudahy Packing Co., Denver, Colo., died at that city recently. Mr. Grindiner had become associated with the company at Kansas City and was a livestock buyer in several mid-western cities before going to Denver in 1933. He retired in 1942.

● The F. Wilkie Co., Columbus, O., has been granted a permit by the city building department for construction of a \$20,000 addition to its plant there.

● Wilson Bros. Packing Co., Van Buren, Ark., was formally opened June 16. The plant, which will have a capacity of 25 cattle or 50 hogs daily, is operated by Ray and W. J. Wilson. It is owned by Tommy Van Zandt. The plant is said to be one of the most modern in the entire state. Ray Wilson is also a district agent for Meat Industry Suppliers, Chicago.

● The Oregon Livestock Cooperative has received approval for construction of a \$110,000 meat packing plant at Oregon City, Ore.

● Herman Thurn, 49, secretary of A. Thurn's Sons, Columbus, O., died recently at his home in that city.

● The Cudahy Packing Company's wholesale market fleet at Kansas City, Kans., has been granted the Kansas City safety council award for 1946 as winner in one of the divisions in the city fleet safety contest.

● Ray E. Wilson, former field representative for the National Cottonseed Products Association, has been named manager of the livestock department of the Texas State Fair. Wilson is well known in Texas livestock circles and is associated with a number of stock shows and breeders associations.

● F. A. Cassidy, 73, retired president of the Jersey City, N. J., Stock Yards, died recently at a hospital in Cincinnati, O. Mr. Cassidy at one time was associated with Armour and Company.

● Howard H. Rath, vice president and treasurer of the Rath Packing Co., Waterloo, Ia., has been elected a director of the Waterloo Rotary Club for a two-year term.

● More than 1,200,000 man-hours have been worked at the White Provision Co., Atlanta, Ga., without a lost time accident, it was revealed last week by E. S. Papy, general manager. Papy credited the record to increased safety consciousness and cooperation by employees.

● The Hot Springs (Ark.) Packing Co., Inc., has been reorganized and is now doing business under the leadership of the following officers and stockholders: W. Jacob Weston, president; Jason D. Weston, secretary-treasurer; Elisha J. Weston, vice president; J. E. Milholen, vice president, and Benjamin Kulp, chairman of the board.

● E. C. Ihlefeld, of the Kansas City, Kans. plant of the Cudahy Packing Co., retired on pension recently for the second time in his career. Ihlefeld

## Walter S. Parker, Swift

### Head at St. Joseph, Mo.

Walter S. Parker, 46, manager of Swift & Company's St. Joseph, Mo., plant for the past ten years and a well



W. S. PARKER

known figure in meat packer circles, died suddenly on June 7 in a St. Joseph hospital. Mr. Parker was generally recognized as one of the foremost packing-house operating men in the nation and was prominent in civic and agricultural affairs in and around St. Joseph.

He first became associated with

Swift at Chicago in 1916 as a member of the transportation department. Following return from Army service, he was assigned to the Chicago plant pack operating division where he served until 1922, becoming assistant to the plant superintendent. During the next ten years he served as assistant superintendent at the Harrisburg, Pa., plant and superintendent of plants at Newton and Sioux City, Ia. In 1934 he was made assistant to G. J. Stewart, vice president at Chicago, where he remained until his appointment at St. Joseph.

joined the company there in 1932 as a clerk. Later he became auditor and cashier and was assigned to the provision order department at the time of his first "retirement" in 1941. He returned to the company during the war emergency.

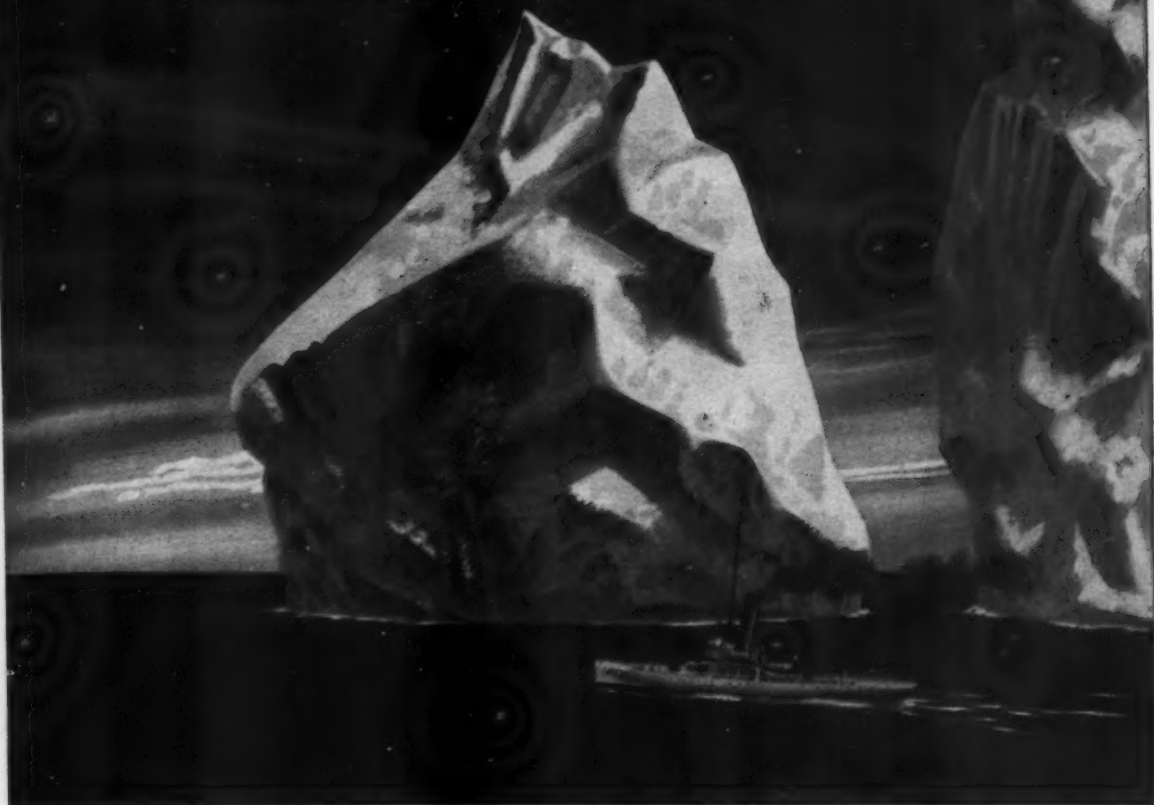
● The Nebraska Cattle Growers Association held its fifty-eighth annual convention recently at North Platte. Chris J. Abbott, president of the group, urged cattlemen to keep themselves informed on home and export conditions and stated that they could help bring meat prices down by producing to capacity.

● The Tri-County Stock Yards was opened recently at McKenzie, Tenn., with a large auction in which \$50,000 worth of cattle was sold to buyers from nearby areas.

● The Lethbridge Coop. Packers, Ltd., has obtained a five-acre tract in East Lethbridge, Alta., Canada, where it plans to build a modern packing plant capable of handling 60 hogs, 20 cattle or 35 calves or sheep an hour. Cost is expected to be about \$125,000.

● Harry B. Coffee, president of the Omaha Union Stockyards Co., told the members of the Nebraska Stock Growers Association at their recent convention that the state's livestock industry has no cause for worry. He pointed out that livestock production has not kept pace with demands for meat and that foreign and domestic markets have stabilized the price level on cattle, hogs and sheep at about 50 per cent above former OPA ceiling

# NO THOROUGHFARE



Every seaman knows that an iceberg must be approached with caution. It's never safe to travel between the towering sides of the "drydock" type, for they are joined beneath the surface of the water.

Traffic must flow through the openings of man-made refrigerated spaces, however, and this demands the ease of operation and effective sealing properties of Jamison-built Cold Storage Doors. The specifying of Jamison Doors is routine in the refrigeration, cold storage, and frozen food industries . . . and has been for more than half a century, during which

Jamison has paralleled the development and anticipated the needs of these industries.

The Jamison standard line . . . Jamison, Stevenson, Victor, and NoEqual Doors, and related products . . . covers all normal needs of the industry. Highly specialized design and rugged, painstaking construction have made the Jamison name world-famous. Jamison-built doors of special design and construction are supplied for exceptional uses. For full information and address of nearest branch, write Jamison Cold Storage Door Company, Hagerstown, Maryland.

*Branches in Principal Cities,  
Coast to Coast*



**JAMISON**  
COLD STORAGE DOORS



levels. Coffee also pointed out the advantages to the producer of strong central markets and said that corn supplies would be the main determining factor in hog-output.

● The 1948 Georgia Fat Cattle Show and Sale will be held at Macon, Ga., next March 23 and 24, it was announced recently. It was also revealed that there will be 26 shows and sales in and around Macon during that year, an increase of five over 1947.

● The Marysville (Cal.) Meat Packing Co., with William A. Sharkey, Everett Lynn and Bernard Wedin as partners, was dissolved by mutual consent, effective May 31 of this year, it was announced recently. A new partnership

of Bernard Wedin and Everett Lynn was formed and will continue to use the same name.

● Leo L. Rummell will leave the Kroger Co., Cincinnati, O., on August 1 to take over the duties of dean of the agricultural college at Ohio State university. He is agricultural counsel of Kroger's public relations staff.

● Paul R. Brasch, former field secretary of the Iowa State Dairy Association, has joined the Rath Packing Co., Waterloo, Ia., as an associate in the public relations department. Brasch had also served as secretary of the Iowa Holstein Breeders Association.

● C. J. Kaney was reelected president of the Kansas City (Mo.) Livestock

Exchange last week. Shirley Glansack was elected vice president to succeed J. R. Hoover. The following directors were also named: Lawrence Tice, Elmer Gladish, William Russell, William Maurer and M. J. Flynn.

● Authorization has been obtained by the Sterling Meat Co., Vernon, Calif., for new construction involving alterations and improvements to the plant. Approximate cost will be \$9,000.

● Midwest By-Products, Grand Island, Nebr., has been incorporated with a capitalization of \$100,000 to operate a rendering plant there. Incorporators include Andrew C. Christensen and John W. Lindsay.

● Frank H. Servatius, for many years secretary of the American Royal Livestock and Horse Show, died recently at a hospital in Kansas City, Mo. Mr. Servatius, who was 74 years old, retired in 1938 after more than 24 years as a commercial agent of the Kansas City Stockyards Co. He was the last survivor of the five original American Royal executives.

● Paul Frazenburg, jr. has been elected president of the Iowa Refrigerated Locker Association at a recent two-day meeting held at Des Moines. Other officers elected are P. J. Miner, Leroy Heusink and Lawrence Lein.

● The Toronto Sausage Co., Toronto, Ont., Canada, has purchased the meat plant of Ronald Springgay at Dundalk, Ont. where it expects to slaughter from 400 to 500 hogs weekly.



## Need Steel?

**One Call for Quick Shipment  
of All Your Requirements**

Stainless, alloys, tubing, structurals—even with today's shortages one call often takes care of all your steel requirements when the call is to Ryerson.

One order and one invoice for varied production and maintenance needs makes the nearest Ryerson plant a time-saving source. And eleven other Ryerson plants bring added convenience. When ordering for a distant operation you can deal with a familiar nearby source and have the steel shipped from the plant nearest the point of delivery.

Ryerson metallurgists and engineers, thoroughly familiar with the specialized steel requirements of your industry, will work with you on any problem of selection or application. Call Ryerson for prompt, helpful service on steel.

Joseph T. Ryerson & Son, Inc. Steel-Service Plants at: Chicago, Milwaukee, Detroit, St. Louis, Cincinnati, Cleveland, Pittsburgh, Philadelphia, Buffalo, New York, Boston, Los Angeles.

# RYERSON STEEL



### NEW HEAD OF MARKETING GROUP

Robert J. Eggert (left), associate director of the American Meat Institute's department of marketing and newly named president of the Chicago chapter of the American Marketing Association, is shown presenting a door prize to C. T. Heusinkveld at the chapter's final meeting for the year. Other officers of the Chicago chapter elected are: First vice president, W. F. O'Dell, president of Market Facts, Inc.; second vice president, W. B. Keir, director of marketing research, Libby, McNeil & Libby; secretary, J. E. Wilmotte, assistant to general manager of the Statistical Research Co., and treasurer, H. D. Wakefield, marketing research, Wilson & Co., Inc.



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21, 1947



## NEW TOOL FOR INDUSTRY

Fullergript precision tool power-brushes

You have available with Fullergript metal-backbone brush-strips a practically unlimited opportunity for securing brushing components precision tooled to your machinery. Fuller Engineers study your operation and create the brush design that delivers the greatest cost saving.

What is Fullergript? ... a brush strip of practically any desired length or size, with brushing material loop-anchored inside a metal backbone. This strip is pre-formed at the factory as straight strips, open spirals, close coils or special-twist formations. These are mounted to rolls, arbors or frames. Such assemblies can be held to 100% concentricity and to size tolerances of .005". Therefore, Fullergript is more than a brush ... it is a precision-built component part.

According to use, the brushing material in Fullergript strips may be of different types of fibre, nylon bristle, hair, bronze, steel or stainless wire. Usually the brush filler is an engineered combination of materials. Because they are wire-anchored in a channel-shaped, metal backbone, these materials are NOT arranged in tufts, but massed in a dense, continuous strip ... a longer-wearing formation. And the backbone itself may be steel, stainless steel, monel or brass ... depending upon the working conditions to which the brush is subjected.

From steel mills to jewelry manufacturing plants, from meat packing plants to textile mills, Fullergript brings opportunity for cost savings.



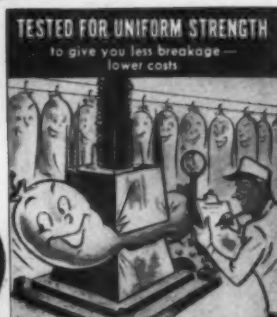
WRITE FOR  
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# CUDAHY'S

## Selected PORK CASINGS

ARE...

# DOUBLE TESTED!



Be sure of the finest. Order Cudahy's Selected Pork Casings. They're rigidly tested.

**Lower Costs—More Sales**  
ALL Cudahy casings are double tested for uniform strength and size. This cuts breakage losses and also assures you of well-filled, smooth, fine looking sausage that sells on sight.

**They're "Naturally" Better**  
Sausages made with natural

casings have a plump, appetizing appearance ... evenly smoked flavor ... and sealed-in juiciness that can't be imitated.

**TRY CUDAHY'S FOR FAST SERVICE**  
Cudahy's many branches can quickly fill your orders for any of their 79 different sizes of beef, pork, or sheep casings. Talk to one of our Casings Sales Experts—or write today!

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**The CUDAHY Packing Co.**  
PRODUCERS AND DISTRIBUTORS OF BEEF AND PORK CASINGS  
PRODUCERS AND IMPORTERS OF SHEEP CASINGS



## BEMIS Parchment-Lined PORK SAUSAGE BAGS

Grand-prize appearance in an inviting, sanitary package that keeps sausage flavor and purity fully protected. With your brand brightly printed, these Bemis Sausage Bags build product identity and repeat business. And stuffing is faster because there's only one end to tie.

Call your Bemis representative.

### BEMIS PRODUCTS SERVING THE MEAT PACKING INDUSTRY

Lard press cloths • parchment-lined pork sausage bags ready-to-serve meat bags • cheesecloth • beef or neck wipes • bleaching cloths • scale covers • inside truck covers • delivery truck covers • cotton and burlap ham and bacon bags • cotton tierce liners • roll or numbered duck for press or filter cloths.

## BEMIS BRO. BAG CO.

Baltimore • Boston • Brooklyn  
Boise • Buffalo • Charlotte  
Chicago • Denver • Detroit  
East Pepperell • Indianapolis  
Oklahoma City • Omaha • Orlando • Peoria • Pittsburgh • St. Helens, Ore. • Salina  
St. Louis • Salt Lake City • San Francisco • Seattle • Wichita • Wilmington, Calif.



Houston • Kansas City • Mobile  
Los Angeles • Minneapolis  
Louisville • Memphis • Norfolk  
New Orleans • New York City

## Armour Will Build Modern Chemical Plant in Chicago

Plans for construction of a new and modern chemical plant were announced this week by George A. Eastwood, chairman of the board of directors and chief executive officer of Armour and Company. The structure will include additional facilities for the production of fractionated fatty acids and the manufacture of many new chemicals deriving from fatty oils and fats developed by the Armour Research Laboratory.

The plant will be located on a 45-acre tract of land near Harlem ave. and 47th st. in Chicago which was acquired from the Sante Fe Railroad. Building operations will begin shortly and it is expected that the plant will be in partial operation early in 1948 and entirely completed within 18 months. Officials estimate that several hundred highly skilled workers will be required for the operation once full production is attained. The ultimate cost will be several millions of dollars. The company is currently conducting chemical manufacturing at the by-products plant in Chicago, known as Armour Auxiliaries.

Daniel M. Flick, who succeeded Mr. Eastwood as vice president in charge of Armour Auxiliaries and who took over the development of the new chemical industry when Eastwood became president of the company, has stated that the new plant will have a capacity rate of more than double present production. The most modern ideas in plant construction will be utilized, he said, and the buildings—essentially of one-story construction to permit ground floor operations with maximum efficiency—will be planned so that capacity can be expanded in the future without disrupting production activity.

The latest principles of chemical engineering design, including continuous and automatic control instruments, will be incorporated in the new units, Flick said. Everything will be done to provide for the highest possible standards of efficiency in operations and the whole project is being planned to provide healthful and attractive surroundings for both the employees and the adjacent communities.

About ten years ago Armour launched a program of research and development aimed at producing new and useful products from fats, oils and fatty acids. Subsequently patents were secured in an Armour developed process for commercially separating by fractional distillation the mixed fatty acids in fats and oils into their component fatty acids. This basic advance led to the conversion of separate fatty acids into new products of commercial value. In addition to production of commercial quantities of high molecular weight aliphatic nitriles, amines and amides, the company contemplates other fat derivative products, including quaternary ammonium salts, ketones, synthetic waxes and many others already established in a wide variety of uses and awaiting commercial development.

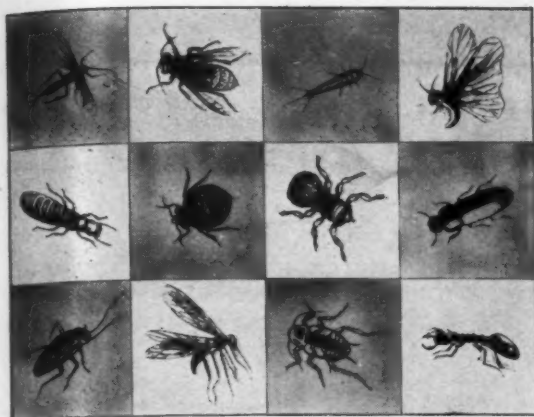
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## PICK the PESTS

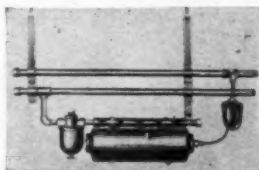


...you'd like to  
give the "AIR" Forever!

Do your special insect pests crawl or fly? Thrive on Food or Fabric? Run rampant in a midget-sized cubicle or nest in the hard-to-reach places of a tremendous factory? Get rid of them with the West Atomizer—an effective scientific method of insect control. Designed to eliminate all pests wholesale with a fast "positive-kill."

A permanent installation which shortly pays for itself in time and labor saved (plus the tremendous advantage of complete coverage) the West Atomizer is perfected for efficient and effective use with compressed air. Just turn on the air valve and it shoots out a deadly fog of insecticide which reaches into the tiniest cracks and crevices. Does its lethal magic as quickly in a mile-long plant as in a small store room. Dispenses a "dry" mist so it won't wet floors, walls, or product if used as directed.

With the West Atomizer, use Vaposector Fluid—one of West's complete line of effective insecticides, specially prepared to help lick your insect problem. Vaposector is a concentrated, odorless insecticide—and is safe to use. Why not consult one of over 475 trained West representatives at once?



Products That Promote Sanitation

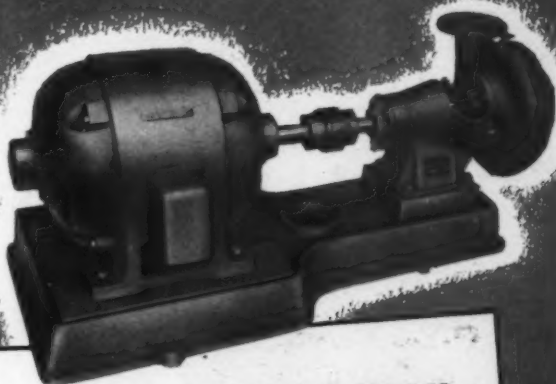


**WEST** Company  
CLEANSING DISINFECTANTS • INSECTICIDES • KITCHEN AND MACHINE  
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★ BRANCHES IN PRINCIPAL CITIES OF  
THE UNITED STATES AND CANADA

## GALLONS AHEAD IN PUMPING



### CARVER SIDE-SUCTION CENTRIFUGAL PUMPS

Yes, you're "gallons ahead" with Carver Centrifugal Pumps. Why? Because dollar for dollar these pumps give you more dependable, more efficient pumping performance over a longer period of service.

- Carver Pumps assure pumping efficiencies well in excess of 80% even for sizes as small as 2½".
- New, improved hydraulic design results in performance characteristics that are really outstanding.
- Especially effective on high suction lifts, Carver Pumps perform efficiently over their entire capacity range when operated under a dynamic suction lift of 15 feet, and even more.

For better service, greater economy and higher pumping efficiency that put you gallons ahead in pumping, specify and get Carver Pumps.

Capacities range from 40 to 900 GPM and heads up to 180 feet. For belt drive or direct connected to motor or other power source. Ask for Bulletin 201-A. Carver Pump Co., Muscatine, Iowa.

# CARVER PUMPS

Muscatine  
Iowa



# NEW EQUIPMENT *and Supplies*

## NEW HAMMER MILL

A new type of double action hammer mill, especially designed to crush whole compressed caked material such as cottonseed, meat and fish scrap, soybean



and similar food, chemical and industrial products that are made in large slabs, has been announced by the Buffalo Hammer Mill Corp., Buffalo, N. Y.

The new unit is equipped with a chute-type feed which is set at an angle to the rotor. Whole cakes or slabs are fed into the battery of revolving hammers which first break the material off in small sections. The pieces are then pulverized against the breaker plate and are carried over the grate bars for final sizing. This double action combines the preliminary breaking with average finish grinding. The one-piece reversible hammers are of special heat-treated alloy steel said to provide long life, even wear, less vibration and increased bearing life.

The simplicity of design of the hammer mill is due to the all-welded, steel-plate construction, claimed by the manufacturer to be twice as rigid, over three times as strong and far more resistant to fatigue due to shock and vibration than cast iron. This construction also permits unlimited designs to meet changing and special requirements and makes possible the new cake and slab crusher. The oversize shafts of special heat-treated chrome-nickel alloy are guaranteed against breakage.

A built-in trap is said to insure protection against possible damage caused by metal or foreign material that may enter the mill from time to time. Grate bar spacing may be adjusted simply by adding or removing spacers for controlling fineness of grind. When a very fine finished product is required, the ground material can be screened externally and the tailings fed back into the mill or into a small finishing mill.

## IMPROVED CHECK VALVE

Major improvements in the design of Chexflo valves, manufactured by Groves Regulator Co., Oakland, Calif., are said to impart improved operating characteristics. Embodying no metallic operating parts to stick, slam, chatter or leak, this simplified line of check valves operates on low pressure differential and is available in sizes ranging from 1/2 to 12 in.

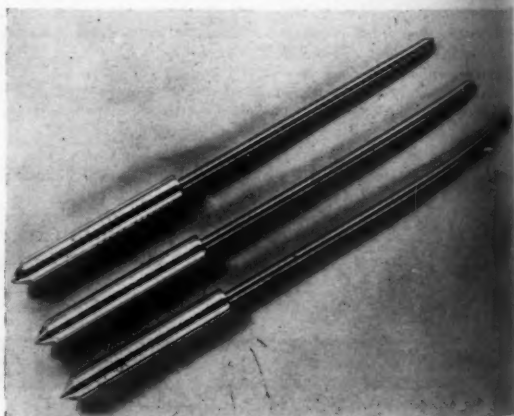
One of the features of the valve claimed by the maker is its tough flexible tubular operating member, comprised of a thick load section, tapering down to a sensitive operating lip, which requires no differential pressure to effect positive bubble-tight shut-off. This tapered synthetic rubber lip freely expands to open, permitting unrestricted streamline flow. Due to its resilient elasticity it smoothly contracts to close on slack flow—prior to the start of back flow and the degree to which it opens or closes is in direct ratio to flow volume. In the open and closed position it is fully supported against extreme pressure or intensive impulse shocks by the inner walls of the valve body, and the cylindrical acorn-shaped core which it encompasses. As it reaches shut-off position, flow velocity increases to flush the seating surface of any small particles.

## INDUSTRIAL APRONS

A new line of lightweight industrial aprons claimed by the manufacturer to be highly resistant to butter fat, animal acids and animal fat derivatives has recently been introduced by the H. M. Sawyer & Son Co., East Cambridge, Mass. The garments are made of a light, strong synthetic yarn coated with a plasticized chemical substance. The makers state that a degree of fire retardancy has been incorporated in

## BUTCHERS' STEELS

These knife sharpening steels feature a sanitary aluminum handle formed as an integral part of the steel itself. The unit is specially designed to facilitate rolling and truing since the truncated conical ends can be centered in anti-friction supports and positioned for driven rotation by an abrasive wheel. The handles have space for worker's name and number. Yankee Butchers Supply Co., Los Angeles, is maker.



the aprons and that they are oil, gasoline, acid and blood spatter proof. Other features are an adjustable neck strap, tie strings and a reinforcement patch at the waist. They can be washed with gasoline, kerosene or soap and water.

## STAINLESS SMOKE STICKS

A complete line of stainless steel smoke sticks and boning hooks has been announced by Koch Butchers' Supply Co., North Kansas City, Mo. The sticks are designed for all smoked sausage as well as for bacon on standard hangers and hams on hooks or strings. The sticks will support 175 lbs. without distortion and are said to be impervious to nitrate or nitrite. The boning hooks feature solid aluminum alloy handles with the 4 in. hook section firmly anchored by recessed screws. The handle is 3/4 in. in diameter. Both hooks and smoke sticks are stainless steel.

## ADJUSTABLE DRAIN

Josam Manufacturing Co., Cleveland, O., has announced availability of a new floor drain said to overcome most of the problems presented by variations in floor levels. An adjustable top on the drain can be elevated or depressed to any desired level. The "Leveleze" drain was developed on the principle of adjustable strainer floor drains, currently accepted as good plumbing practice. The drain is installed with the top in neutral position, allowing the top and grate to be raised or lowered to proper drainage level. The unit is available in combination with a seal "P" trap with rolled thread, adjustable cleanout and flush floor cleanout and with or without a backwater valve. The top is removable and is held in position by a set screw until floor construction sets.

HOWE REFRIGERATION KNOWN THE WORLD OVER

## IN REFRIGERATION . . . HOWE ENGINEERING COUNTS!

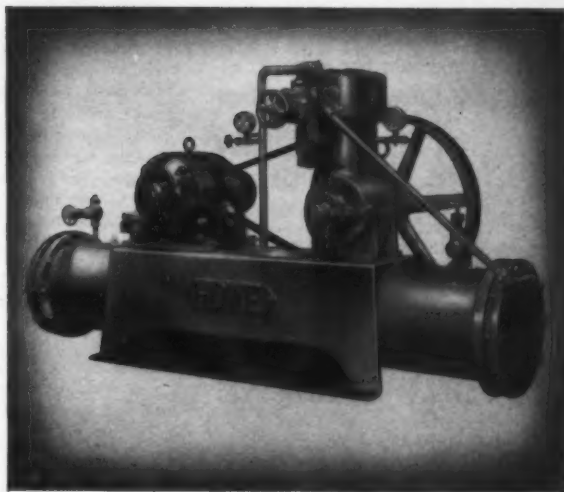
In meeting the exacting requirements of meat product processing and storage, Howe engineering counts! 35 years of specialization plus modern mechanical "know-how," are your assurance of low-cost, long-life service, with minimum maintenance expense. Howe equipment is rugged, scientific, precision-built for sensitive temperature and humidity control. Whatever your particular need, whether new or replacement, your inquiry is invited.

*Ammonia compressors 1/4 to 150 ton; self-contained automatic ammonia units; methyl and freon condensing units; shell and tube condensers; brine and water coolers; unit coolers; fin coils; locker freezing units; air conditioning (cooling) equipment.*

### HOWE ICE MACHINE CO.

DISTRIBUTORS IN ALL PRINCIPAL CITIES

2623 Montrose Avenue, Chicago 18, Illinois



10 HP MODEL H 72  
Ammonia Compact Unit

BUILDERS OF REFRIGERATION EQUIPMENT SINCE 1912

**McCORMICK**

*Fine Spices*

McCORMICK & COMPANY, INC.  
BULK SPICE DIVISION  
487 WASHINGTON ST. - NEW YORK, 13, N.Y.  
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## Safe Summertime Sanitation

Summer heat puts meat-packers' sanitation on the spot. Play safe! Consult OAKITE for product-protecting cleaning and germicidal procedures. Our representatives are men with thorough technical training and real down-to-earth experience. They work in *your* plant, adapting our detergent and chlorine-sterilizing materials to *your* immediate needs. Their service built *our* business. By showing you economical ways to maintain clean, germ-free equipment—maybe they can help *yours*. Consult Oakite nearby . . . or write for free job data. There's no obligation.

ASK US ABOUT CLEANING

Hog Dehairing Machines  
Cutters • Grinders • Mixers • Kettles  
Conveyors • Cutting Tables • Gambrels

OAKITE PRODUCTS, INC. 20A Thomas St., NEW YORK 6, N.Y.  
Technical Representatives in Principal Cities of U. S. & Canada

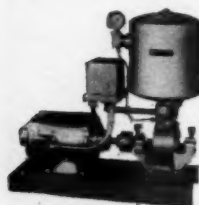
MATERIALS  
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**OAKITE**

*Specialized Industrial Cleaning*

# DEPENDABLE FOR TOP-QUALITY PROCESSING

*Use this Famous Griffith  
Equipment for Easier,  
Reliable Curing and Smoking!*

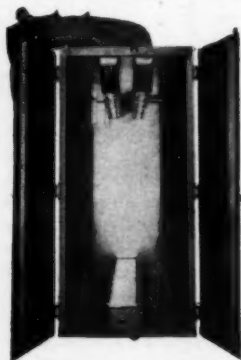


**GRIFFITH'S  
BIG BOY  
PICKLE PUMPS**

There's a "BIG BOY" size to meet every artery and spray pumping requirement, from 1 to 12 operators in capacity. Dependable for trouble-free, heavy-duty performance.

**GRIFFITH'S  
STAINLESS  
PERCENTAGE  
SCALE**

Combination meat scale and Prague Powder pickle calculator. Completely automatic. Requires no figuring, eliminates all guesswork. Easy to use. Anyone can learn to operate in a few minutes.



**GRIFFITH'S AIR CIRCULATING  
SMOKEHOUSE**

Insulated... Automatic gas control  
... Holds 2 cage trees or 2 trucks...  
Separate smoke generating compartment.

## The GRIFFITH LABORATORIES, Inc.

CHICAGO, 9-1415 W. 37th St.  
NEWARK, 3-37 Empire St.  
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TORONTO, 2-115 George St.

## Packer-Pay Inspection

(Continued from page 9.)

allow the budget estimate for meat inspection. We should continue appropriations for meat inspection at least until such time as appropriate legislative committees may have investigated the wisdom of a change."

In answer to questions asked by Senators at the hearing, Dr. A. R. Miller, chief of the Meat Inspection Division, told the committee:

(1) There would be no change in the inspection service; (2) the processors of other commodities such as seafood and grain pay for the inspection; (3) there would be no difficulty in collecting the inspection fees from the packers; (4) the morale of the inspectors would not be lowered or affected; and (5) the inspected houses have always had higher costs as a result of federal inspection requirements and the placing of inspection costs on them would not materially change the competitive situation of such plants compared with non-inspected plants.

## HIGH PRICE CAUSE: MORE PEOPLE WANT MORE MEAT

"The only explanation for the present price level of meat," the American Meat Institute said last weekend, "is in the fact that apparently more customers want meat more today than ever before in the history of the United States, and have the means to pay for it."

"The present aggregate supply situation on meat would be reasonably adequate under normal demand conditions," the Institute continued. "There was, of course, some reduction in production of meat during the Memorial Day week, when meat packing plants were shut down for one business day. However, production last week was substantial. The reason for the present price level does not lie in the actual supply situation, but in the fact that the present unusual demand has made an average supply level inadequate."

## PURCHASES OF SOME FOODS UP

Contending that the much talked of consumer strike is still a myth, Samuel G. Barton, president of Kurt Rogers and vice president of Industrial Surveys, Inc., presented substantiating data gathered in a national consumer panel, at the recent midyear meeting of the Grocery Manufacturers of America. He said that in April 1947, compared with April 1946, consumer purchases of the following items increased: canned meats, 16 per cent; canned soups, 21 per cent; margarine, 32 per cent; butter, 21 per cent; dog food, 39 per cent; canned fruit, 15 per cent; baby food, 42 per cent, and canned fruit and vegetable juices, 21 per cent. Decreases were shown in purchases of lard, cold cereals, packaged soups and toilet soaps.



## 10 MORE LAYNE UNITS FOR WICHITA, KAN.

Wichita—magic city of progress—new roads of the western airlines—growing and prospering has just ordered ten more complete Layne high efficiency Well Water Units. This makes a total of thirty-five, with a daily production capacity of 45 million gallons of water. Here again, quality, sturdiness, and overall efficiency of Layne Well Water Systems have scored definite superiority.

Wichita long endured a dangerously low water supply, but Layne top flight hydrological engineering skill explored and found water bearing strata—and then installed modern water producing equipment.

Wichita is only one of many cities that profited by placing its water producing problem up to Layne—the world's most experienced ground water developers. Such proven skill is worthy of serious consideration by all cities, factories, railroads, refineries and irrigation projects that need more water.

Unusually interesting and valuable bulletins, catalogs, etc., may be obtained by writing Layne & Bowler, Inc., General Office, Memphis 8, Tennessee.

**PUMPS for Wells—Lakes—Rivers—Reservoirs—Irrigation Projects—** obtainable in sizes from 40 to 16,000 gallons per minute, powered by electric motor, V-belt or angle gear drive. Write for Pump Catalog.



## WELL WATER SYSTEMS VERTICAL TURBINE PUMPS

**AFFILIATED COMPANIES:** Layne-Johnson Co., Stuttgart, Ark. • Layne-Atlantic Co., Norfolk, Va. • Layne-Central Co., Memphis, Tenn. • Layne-Houston Co., Milwaukee, Ind. • Layne-Louisiana Co., Lake Charles, La. • Louisiana Well Co., Monroe, La. • Layne-New York Co., New York City • Layne-Woodmen Co., Milwaukee, Wis. • Layne-Ohio Co., Columbus, Ohio • Layne-Pacific, Inc., Seattle, Wash. • Layne-Texas Co., Houston, Texas • Layne-Western Co., East St. Louis, Mo. • Layne-Western Co. of Minn., Minneapolis, Minn. • International Water Supply Ltd., London, E. C. Can. • Layne-Hispano American, S. A., Mexico, D. F.



## FLASHES ON SUPPLIERS

**ALUMINUM COMPANY OF AMERICA:** The retirement of George J. Stanley, director, vice president and general sales manager of ALCOA, was announced from Pittsburgh, Pa., headquarters of the firm recently. Stanley has served the company for 45 years and has been a director since 1939; he will continue as a director. Also announced was the promotion to vice president of three assistant general sales managers: Ralph V. Davies, who succeeds Stanley; Robert B. McKee and Donovan Wilmot.

**WORCESTER SALT CO.:** Charles D. Cuffe has been named vice president of this New York city manufacturing firm, succeeding E. H. Pendleton who retired recently after more than 49 years of service. Cuffe was formerly sales manager for the company and has been associated with it for 35 years. Richard W. Pendleton has been appointed the new sales manager and takes over the duties of sales manager which were vacated by Cuffe.



C. D. CUFFE

**CONCENTRATED SEASONINGS, INC.:** Murray Kahn, well known among meat packers and sausage makers, recently joined the sales staff of this Long Island, N. Y., company and will cover the southern territory. The firm recently announced completion of its new plant for the manufacture of basic food materials, seasonings, meat curing compounds and spices.

**PITTSBURGH-ERIE SAW CORP.:** G. E. Myers, general sales manager of this Pittsburgh, Pa., manufacturing firm, has been elected vice president in charge of sales, it was announced recently by S. W. Jull, president. Myers has been associated with the company more than 30 years, eight of which were spent as branch manager at the St. Louis, Mo., factory. His headquarters will be at the main offices in Pittsburgh.

**HINDE & DAUCHE PAPER CO.:** This manufacturer of corrugated shipping boxes and packing materials recently announced selection of its Buffalo, N. Y., plant for a \$400,000 expansion project to meet anticipated future demand for its products. Construction now under way will provide for a total of 162,000 sq. ft. of extra manufacturing space.

**SOUTHLINE METAL PRODUCTS CO.:** Louis B. Wackman has been elected a director and president and treasurer of this Houston, Tex., firm. Wackman was formerly president and treasurer of Wackman Welded Ware Co., St. Louis, Mo., and later executive advisor to J & L Steel Barrel Co., a subsidiary of Jones and Laughlin.

*...the cheapest packaging  
is packaging that is  
proof against losses*



Steel drums and pails  
Capacities 3 gal. to 55 gal.

**SHIPPING** and storage losses due to leakage, or contamination from outside sources, are eliminated with . . . . .

## INLAND STEEL CONTAINERS

The thinnest liquids or heaviest semi-solids can be shipped and stored without danger of leakage. Air tight closures combined with rugged strength to withstand rough handling make Inland Steel Containers the cheapest and safest packaging for many products.

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*Container Specialists*

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# PLANT OPERATIONS

## *Ideas for Operating Men*

### LOIN PULLING AND KNIFE MAINTENANCE

THE NATIONAL PROVISIONER was asked recently for suggestions on keeping loin pulling knives sharp by a packer who reports difficulty in maintaining this tool in efficient condition. The factors affecting the sharpness of the loin pulling knife are: temperature, the manner of performing the pulling operation and the maintenance of the knife.

First, the temperature of the carcass has a bearing on the effectiveness of the loin pulling operation. It is good practice to chill the carcass to 34 to 38 degs. F. for cutting results are best at this temperature level. At temperatures above this range the meat has a softness which defeats efforts to cut it accurately.

Chilling to the level indicated above firms the meat and makes it easier to cut. The firmness of the flesh permits the blade to travel through the side with minimum resistance whereas softer meat requires more of a pulling and

tearing action to free the loin from the side. It may be that the packer is cutting his carcasses while they are too warm. Not only does this result in poorer cuts, and more distortion in them on account of shrinkage after further chilling, but it dulls the edges of the tools and thus contributes to poorer cutting and lowered efficiency.

Closely tied in with the temperature of the meat is the temperature of the blade. Experience has demonstrated that a hot blade will cut through a chilled carcass, and especially the fat, more easily and quickly than a cold blade. It may be that the temperature in the hot water box is not high enough (120 to 130 degs. F.) or that the worker does not dip his blade in the hot water prior to making each cut. In either case the blade is being dulled more rapidly than necessary.

The importance of the hot water box and the knife dip prior to working on such large cuts as loins cannot be overstressed. Failure to heat the blade not only dulls it but also increases the fatigue of the worker and lowers his efficiency. Tired workers are likely to



### STONING THE BLADE

A power stone is being used. The blade is held firmly with a very slight tilt toward the blade edge.

become careless; in loin pulling the workman may dip too deeply into the fat covering on the loin or clear the blade bone by too wide a margin. Furthermore, a dull blade slows the operator since, instead of slipping his knife through, he must literally pull it through the cut. This may double the time required to perform the task.

A prior operation which may affect the sharpness of the pulling blade is rib scribing. While it is true that the scriber should not cut too deeply but he scar the belly, the separation must be clean. If there is a slight bone splinter connection left which must be severed by the loin pulling knife, it will dull the blade rapidly.

In pulling the loin knife from the shoulder end toward the butt, care must be exercised in clearing the blade if the loin is being pulled with the bone in.

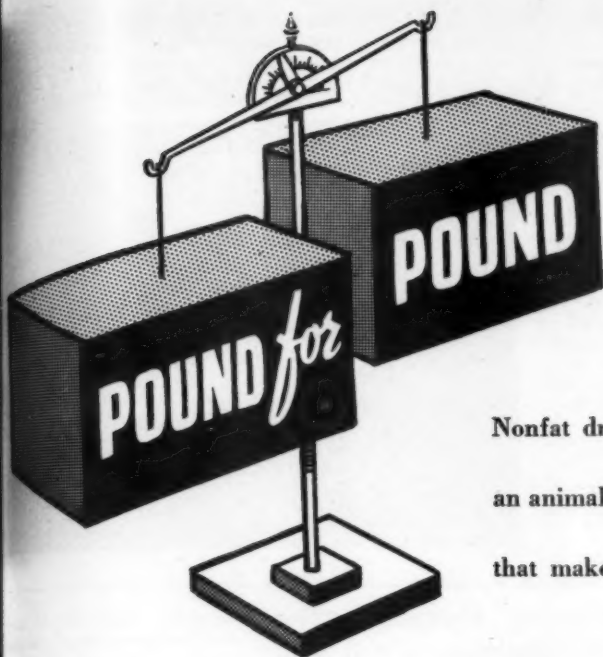
The essence of any sharp knife is a finely stoned edge which can be revived quickly by steeling. Meat tissue only bends the feathers of the edge whereas contact with bone flattens the edge.

The actual mechanics of keeping a knife sharp involve a number of factors. First, the knife must be of the proper temper so it can take honing to build a sharp edge. Second, the stone must be of the type which will permit an even and gradual beveling of the blade to get the desired edge. Some stones are too abrasive and defeat any effort to hone an edge by creating dips in the blade. Third, the workman must know how to steel a blade. The idea of steeling is to reset the feathers of the edge which have been slightly bent. Unless the worker has the proper stroke, so the blade glides with the edge against the steel, he never will keep his knife sharp. In one big plant



### DEMONSTRATION OF LOIN PULLING OPERATION

Senior loin puller at the Reliable Packing Co., Chicago, is shown at the left pulling the loin knife through the side. Note that the blade is held so that the ribbing is left on the belly side to minimize belly trimming. At the right is a properly pulled loin which will require a minimum of fattening as the desired impression of leanness is created by the blade bone and butt end of the loin.



nonfat dry milk solids contains more food value than any other ingredient in your sausage and meat loaves.

Nonfat dry milk solids is a *food*—not a filler. It is an animal product of highest quality with advantages that make your ground meat products outstanding.

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FOR COLOR! FOR FLAVOR! FOR TRUE NATURAL GOODNESS!



HOME-GROWN IN SUN-DRENCHED CALIFORNIA SOIL

Prominent packers everywhere insist on our superior brand of Fancy Domestic Paprika for the production of Sausages, Meat Loaves, Chili Products and other prepared meats.

For here is flavor at its finest. Just enough zest—without the bite. Here is Paprika that spreads evenly without speckling, thus imparting the true natural color—the taste-tempting, eye-appeal to your products.

Over 20 years of continuous research and progress in the production of Paprika has enabled us to offer you superior quality at minimum cost.

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- CHILI PEPPERS



You have to know quality...  
and you do

You men, the packers upon whom America depends so much for their high quality meats have to know what the meaning of quality is! And you do! For that reason the health standards of America are so high. And for that reason you have selected top quality Adler Stockinettes to do the important job of protecting these precious meats on their shipments.

SELLING AGENT FOR  
STOCKINETTES  
MADE BY  
**THE ADLER CO.**  
CINCINNATI 14, OHIO

**Shaw-Box BUDGIT  
ELECTRIC  
HOISTS**

WRITE FOR  
DESCRIPTIVE FOLDER

Budget Hoists are small and portable. They take all physical effort out of lifting. They make possible the employment of women or older men on jobs. You can put Budget Hoists to work as soon as delivered.

**DEALERS WANTED**

**NET PRICES**

E	250 Lb...	34 F.P.M.	\$119.00
A	500 Lb...	17 F.P.M.	159.00
G	500 Lb...	34 F.P.M.	189.00
B	1000 Lb...	11 F.P.M.	189.00
C	1000 Lb...	17 F.P.M.	199.00
J	1000 Lb...	34 F.P.M.	229.00
D	2000 Lb...	9 F.P.M.	199.00
K	2000 Lb...	17 F.P.M.	229.00
P	4000 Lb...	8 F.P.M.	299.00

Current Available:

Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60—J, K and P 220-3-60 or 440-3-60. Exception Model C and D in the 3 phase, \$10.00 extra.

**E. COHN & SONS, INC.**  
Material Handling Equipment  
Box 910 900 L Street S. W.  
Cedar Rapids, Iowa

any applicant for a butcher's job is handed a steel and knife and told to sharpen the blade. He is accepted or rejected according to the way he handles the steel. One plant superintendent states that it takes a man six months to learn how to maintain a knife properly by use of the steel.

#### STEELING THE DRAW KNIFE

Photograph shows how the loin pulling knife blade is steeled with the steel at the angle necessary to reshape the edge. As the steel is now held it will gently push back into place the slightly bent edge. If it were held down the movement would flatten the edge. This picture was taken in the plant of the Reliable Packing Co. at Chicago.



#### THE "PROTECTA-TIN" PROCESS

Recent experiments conducted by a British pilot tinplate plant resulted in a new process of filming tinplate with a protective coating of a modified alkaline solution. The advantages of the method are said to be: a marked reduction in the time necessary to film the tinplate, from 5 minutes to 30 seconds; the tinplate is filmed on both surfaces

affording a greater protection to the can and to the tinplate in storage and transit, and very small damage to film in can fabrication. The filmed can is said to provide protection equal to cans filmed after fabrication with usual coating; the very negligible tin pickup common to tin plate is reduced by 40 per cent.

Because of the difficulty of determining with the naked eye the presence of "Protecta-tin" film a definite technique for testing sample lots of tin plate has been evolved. If in doubt, the tinplate or tin can made from it is immersed in a boiling yellow ammonium sulphide solution (diluted 1:4) for two minutes. A filmed sample will have its color while the untreated tinplate will turn black at the end of the two minute period.

In one of the tests conducted recently a mutton broth which contains the meat and vegetable acids normally active on standard tinplate was packed in treated and untreated cans. The product was stored one month at 38 degs. C. and then for four months at room temperature. When opened the treated cans had lost none of their luster while the untreated cans had the blackened appearance common to meat cans. It is believed the "Protecta-tin" process will enhance the appearance of canned meats by providing a container whose interior always will be lustrous.

#### OLD TUBES AND NEW TIRES

Tire tubes usually undergo some stretch or growth in service, according to the B. F. Goodrich Co. This is particularly true of truck tubes because of the high temperatures which sometimes develop. When a used tube is mounted in a new, or nearly new, tire, it is likely to wrinkle inside the tire and may eventually cause both the tube and tire to fail.

For more  
*Sales*



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SEASONING**

Manufacturers of  
**CONCENTRATED  
SEASONINGS**  
•  
**NATURAL SPICE  
SEASONINGS**

*Superior*  
**FLAVOR**

Better and Better since 1901

**ASMUS BROS.**

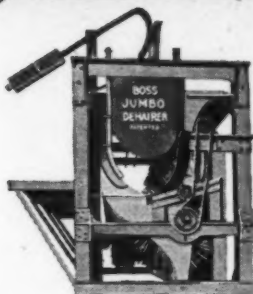
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A REMINDER—The BOSS Jumbo Dehairer will effectively handle 750 hogs per hour and will deliver them to gambrling table uninjured and clean.

Other BOSS Dehairers have capacities of 70 to 1200 hogs per hour.

Write for literature.



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CINCINNATI 16, OHIO

## ANGELINE BRAND

The best in natural spice seasonings

KOSHER STYLE SALAMI • BOLOGNA  
MINCED HAM • BRAUNSCHWEIGER  
COTTO SALAMI • POLISH SAUSAGE  
WIENER • DELICATESSEN

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packing  
industry

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## TELL US MORE, Teacher!

• Maybe you're like a lot of food technologists and salt buyers who have gone along thinking all salt is the same. Actually, various brands and grades and grains of salt differ in many respects.



Take solubility: In salting cheese, slow solubility of salt is highly important and desirable. For otherwise, salt is lost in the whey. On the other hand, in salting butter, salt must dissolve with lightning speed. If the butterfat is on the soft side—lacking in body—at certain seasons, butter salt must dissolve so quickly that over-working is avoided. Otherwise, the butter may become mottled or marbled—may lose its moisture, become leaky. Yet, if the salt is not properly dissolved, the butter may be gritty.



So we have definite solubility standards for Diamond Crystal Salt. Our Butter Salt, for example, dissolves completely in water at 65° F. in less than 9.8 seconds—average rate, 9.2 seconds. That is why so many quality-minded food processors depend on Diamond Crystal products, manufactured under strict quality-control standards for solubility rate.



WANT FREE INFORMATION ON SALT? WRITE US!

If salt solubility enters into your processing, write our Technical Director. He will gladly recommend the correct Diamond Crystal Salt for best results. Diamond Crystal, Dept. I -12, St. Clair, Michigan.

**DIAMOND CRYSTAL**  
ALBERGER  
PROCESS **SALT**



## Packer's New Steam Unit

(Continued from page 14.)

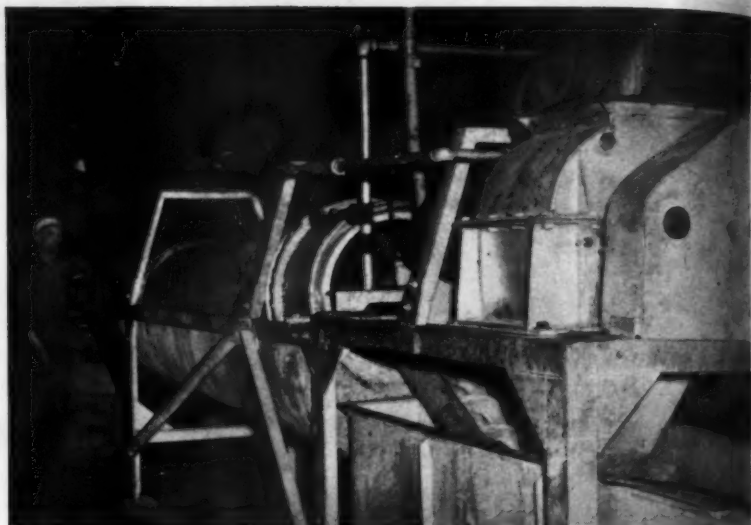
can be killed while cattle are being slaughtered. Processing and sales operations are carried on in the same manner as in a regular packinghouse; in addition to supplying about 20 distributors, the firm operates 15 trucks

### HASHER-WASHER SETUP

The plant's inedible handling and processing equipment, which is efficient and up-to-date, has been described previously in the *Provisioner*. The hasher-washer-crusher installation is unusual in that the hashed material is dropped into a tank partially filled with water, where some cleaning takes place, and is then lifted by a screw into the washer proper.

and distributes beef, pork, lamb, veal, sausage, smoked meats and lard by rail and truck over a 100-mile area. Live-stock are received by rail and truck at the firm's yards at the plant.

Only farmer-producers can own any stock in the cooperative; stock ownership is limited to two shares per person and all shareholders are equal in voting power. The cooperative is obligated to buy 51 per cent of its livestock from members and such livestock, as well as animals purchased from outsiders, is



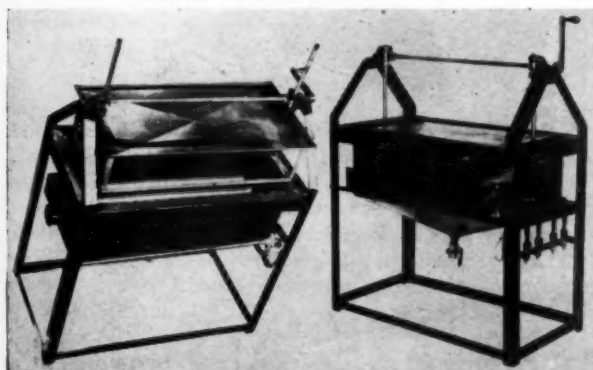
bought at prices based on those prevailing in the Detroit market.

The company has around 275 employees and its executive staff includes the following:

D. W. Rogers, general manager; W. H. Hill, assistant general manager; L. H. Mueller, plant superintendent; M. G. Rose, office manager, and A. C. Oakley, chief engineer.

### RAISE CUBAN CATTLE PRICE

The Cuban cabinet at Havana has granted island cattlemen a price rise ranging from 9 to 11c per pound live-weight for cattle in an effort to end the long shortage that has left Havana meatless for three months. The industry is prohibited from buying local cattle for processing and must import refrigerated meats.



### ADVANCE DIP TANK with Thermostatic Control especially designed for Meat Loaf Production

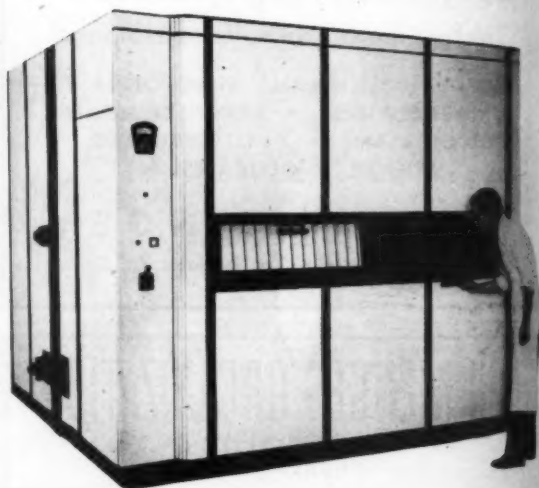
Economical to use . . . simple to operate . . . easy to clean. Automatic heat control prevents smoking of shortening, gives loaves a perfect color, a uniform, attractive crust and a sales-appealing finish. Write for full details.

### ADVANCE Porcelain and Stainless Steel OVENS

Automatic controls and safety burners result in a baked-in eye-appeal and delicious flavor that peps up sales and boosts your loaf profits. Uniform heat control provides perfect loaves every time . . . no burned or cracked loaves . . . no complicated methods!

Other ADVANCE features include: safety burners, oil-sealed drives, stabilized shelves, rust-proof interiors, easy-to-clean.

## Automatic Baking!



## ADVANCE OVEN COMPANY

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# SHACKLES

—you want 'em!  
—we have 'em!

... Remember your shackles are no stronger than their weakest link—and they may have had pretty hard handling these rush years. R-W Shackles are standard, well made and long lived. Plain iron finish. A few of our R-W Shackles are shown at right. When ordering remember we carry a complete line of Beef, Sheep and Hog Shackles. Prompt delivery!

Write for our catalog of Butchers' and Packers' Supplies.

Make use of Tohtz experienced engineers when considering plant additions or alterations.



105-3  
Beef Bleeding Roller Shackle



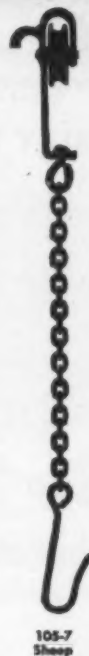
105-4



105-1  
Beef Ring Shackle



105-2  
Beef Ring Shackle



105-7  
Sheep Hoist Shackle



105-6  
Calf Hoist Shackle

105-5  
Beef Bleeding Roller with Chain

R. W. TOHTZ & CO.

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**VIOBIN**—the defatted wheat germ powder—precooked, stabilized. This wholesome, highly nutritious pure food product is derived from the embryo of the wheat berry . . . a natural source of Vitamin B complex.

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U. S. PATENT 2,314,282

When added to your present sausage, loaf or specialty formula, VioBin enriches the taste and flavor of your product . . . lastingly binds and emulsifies and improves texture . . . enhances the color . . . and reduces shrink. Because of VioBin's high store of essential nutrients, its low fat content and its high quotient of digestibility, it deserves special consideration as a major ingredient in your quality products. Send for generous free working samples today!

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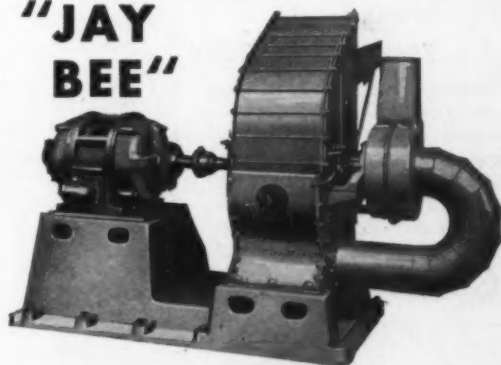
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99 Fruit and Produce Exchange Boston 9, Mass.

Manufactured By

VioBin Corporation, Monticello, Illinois

## "JAY BEE"



## ALL STEEL HAMMER MILL

*Grinds Every Grindable Material Fast, Cool and Uniform*

The "Jay Bee" all steel hammer mill—heavy cast iron base—is built for strength that endures. The balanced construction makes it practically indestructible. For capacity and low maintenance cost no mill equals the "Jay Bee."

Balanced rotor and hammers, heavy heat-treated alloy steel shaft, S.K.F. ball bearings enclosed in dust-proof bearing housings, 3600 R.P.M. on direct-connected units help make the "Jay Bee" the outstanding grinder.

Investigate the "Jay Bee" before you buy grinding equipment. If you have a "Jay Bee" grinder now, use genuine "Jay Bee" parts to keep your mill in good operation.

Write "JAY BEE" for Complete Details

**J. B. SEDBERRY, INC.**

FRANKLIN, TENN. Dept. 80



THE QUALITY TRADE MARK



For Grinder Plates and Knives  
that Cost Less to Use

COME TO SPECIALTY!

#### C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

#### C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

#### C-D CUTMORE KNIVES

#### C-D SUPERIOR KNIVES

#### B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY  
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Chas. W. Dieckmann

2021 Grace St., CHICAGO 18, ILL.

#### AMI PROVISIONS REPORT

Pork meats and fats in packers' hands June 14 totaled 426,800,000 lbs., according to the current report on provision stocks by the American Meat Institute. Pork meats totaled 274,500,000 lbs., and lard and rendered pork fat 147,500,000 lbs. and 4,800,000 lbs., respectively.

The total volume was 1 per cent up from two weeks earlier. Pork meats decreased 1 per cent while lard and rendered pork fat increased 4 per cent and 12 per cent, respectively.

The total of SP, DC, and frozen-for-cure items at 187,200,000 lbs. was 1 per cent below 188,800,000 lbs. two weeks earlier, but 19 per cent above the 157,300,000 lbs. reported a year ago. However, it was 54 per cent down from the pre-war average of 403,600,000 lbs.

Fresh frozen loins, shoulders, butts, spareribs, and other items, June 14, stood at 31,800,000 lbs., up 5 per cent from 30,300,000 lbs. two weeks earlier, down 3 per cent from 32,700,000 lbs. a year ago, and down 32 per cent from 46,700,000 lbs., the pre-war average.

All DS cured and frozen-for-cure items registered a decline in the two-week period. Among the SP, DC, and frozen-for-cure items, however, stocks of hams and bellies dropped 4 per cent and 1 per cent, respectively, while stocks of picnics increased 4 per cent and other items increased 3 per cent.

Provision stocks as of June 14, 1947, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows June 14 stocks as percentages of the holdings two weeks earlier and last year.

#### AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	June 14 stocks as Percentages of Inventories on Com-	May	June	1939-41
		1947	1946	av.
<b>D. S. PRODUCT</b>				
Bellies (Cured) . . . . .	93	312	..	..
Fat backs (Cured) . . . . .	98	82	..	..
Other D. S. Meats (Cured) . . . . .	97	79	..	..
<b>TOT. D. S. CURED ITEMS</b> . . . . .	93	138	..	..
<b>TOT. FROZ. FOR D. S.</b> . . . . .	98	..	..	..
<b>S. P. &amp; D. C. PRODUCT</b>				
Hams, Sweet Pickle Cured				
Regular . . . . .	100	60	5	
Skinned . . . . .	102	162	50	
All S. P. Hams . . . . .	101	149	39	
Hams, Frozen-for-Cure				
Regular . . . . .	86	150	5	
Skinned . . . . .	88	92	46	
All frozen-for-cure hams . . . . .	87	93	36	
Picnics				
Sweet pickle cured . . . . .	103	350	48	
Frozen-for-cure . . . . .	106	192	51	
Bellies, S. P. & D. C.				
Sweet pickle cured . . . . .	106	125	101	
Frozen-for-cure . . . . .	86	67	25	
Other items				
Sweet pickle cured . . . . .	105	202	47	
Frozen-for-cure . . . . .	100	241	25	
<b>TOT. S. P. &amp; D. C. CURED</b> . . . . .	104	141	61	
<b>TOT. S. P. &amp; D. C. FROZEN</b> . . . . .	89	88	30	
<b>BARRELED PORK</b> . . . . .	79	136	28	
<b>FRESH FROZEN</b>				
Loins, shoulders, butts and				
spareribs . . . . .	104	50	34	
All other . . . . .	105	172	124	
Total . . . . .	105	97	68	
<b>TOT. ALL PORK MEATS</b> . . . . .	99	122	49	
<b>RENDERED PORK FAT</b> . . . . .	112	240	*	
<b>LARD</b> . . . . .	104	768	77	

\*Included with lard.

**LONG-LIFE**

**\*Alumi-Lug\***

• ALUMINUM DELIVERY AND  
• STORAGE MEAT AND  
• FOOD BOX

Special aluminum alloy and welded construction increase life span to minimum expectancy of 10 years—regardless of severity of usage.

Now! The most revolutionary step ahead in meat handling history — a sensational new, sanitary and lightweight aluminum meat delivery and storage box — for easier, more efficient meat handling and storage. Saves truck and storage space, time, weight — slashes upkeep and replacement costs. ALUMI-LUG is a fully approved, non-corrosive, non-contaminating wet meat delivery and storage box with a smooth, easy-to-clean surface that completely eliminates bacteria traps and the need for paper lining.

**SPECIFICATIONS:** Inside dimensions, 32"x18"x10" deep — yet weighs only 11¼ lbs., less than half the weight of ordinary container of same capacity. Special aluminum alloy and welded construction give ALUMI-LUG superior strength to withstand severe drop tests, road shocks. Can't chip — no plating to wear off. Minimum life expectancy, 10 years!

Tapered construction for compact nesting when not in use. Dual purpose stacking for and handle makes it possible to stack 5 or more ALUMI-LUGS with up to 1000 lb. load.

FIRM NAME EMBOSSED FREE ON REQUEST. For Further Information, See Your Equipment Dealer, or Write to  
**J. M. GORDON COMPANY**  
756 S. Broadway, Los Angeles 14, Calif.  
Manufacturers and Marketers



# MARKET SUMMARY

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### Hogs—Pork—Lamb

#### HOGS

Chicago hog market this week: 25c higher; other markets mostly unevenly steady with spots 50c lower to 40c higher.

	Thurs.	Week ago
Chicago, top .....	\$25.00	\$24.75
4 day avg.....	22.25	22.25
Kan. City, top.....	24.75	24.50
Omaha, top.....	24.75	24.75
St. Louis, top.....	24.75	24.75
Corn Belt, top.....	24.00	23.85
St. Paul, top.....	25.00	24.60
Indianapolis, top...	24.75	25.00
Cincinnati, top.....	24.75	25.25
Baltimore, top.....	25.50	25.50
Receipts 20 markets		
4 days .....	287,000	289,000
Slaughter—		
Fed. Insp.* .....	884,000	940,000
Cut-out .....	180-220	240-
results .....	220 lb. 240 lb.	270 lb.
This week.....	\$1.13	\$1.51 — \$2.68
Last week.....	.34	.78 — 2.04

#### PORK

Chicago:			
Reg. hams,			
all wts.....49	@50 1/2 n	48 1/2 @50 n	
Loins, 12/16 ..48	@50	46 @48	
Bellies, 8/12 ..	44	42 1/2 @43 1/2	
Picnics,			
all wts. ....26	@35	24 @33 1/2	
Reg. trim-			
mings .....	18 @19	18 1/2 @19 1/2	
New York:			
Loins, 8/12 ...51	@53	53 @55	
Butts, all wts..41	@42	41 @43	

#### LAMBS

Chicago, top .....	\$25.00	\$23.25
Kan. City, top.....	23.00	26.25
Omaha, top.....	23.75	26.75
St. Louis, top.....	24.25	26.50
St. Paul, top.....	22.00	22.50
Receipts 20 markets		
4 days .....	251,000	296,000
Slaughter—		
Fed. Insp.* .....	331,000	313,000
Dressed lamb prices:		
Chicago, choice....	44@46	44@46
New York, choice....	44@46	46@48

### Cattle—Beef—Veal

#### CATTLE

Chicago cattle market for the week: Sharply lower for most killing classes. Steers, 50c to \$2.00 lower; heifers, 50c to \$1.50 lower; cows, 50c to \$2.00 lower; canners and cutters, 50c to \$1.00 lower; bulls, 50c to \$1.00 higher; calves, 50c to \$1.00 lower.

	Thurs.	Week ago
Chicago steer top...	\$28.75	\$29.00
4 day cattle avg.....	25.75	26.25
Chi. bol. bull top....	18.25	18.00
Chi. cut. cow top....	13.00	14.00
Chi. can. cow top....	10.00	11.00
Kan. City, top.....	26.50	28.50
Omaha, top.....	27.00	29.00
St. Louis, top.....	27.50	28.00
St. Paul, top.....	27.50	29.00
Receipts 20 markets		
4 days .....	276,000	274,000
Slaughter—		
Fed Insp.* .....	304,000	308,000

#### BEEF

Carcass, good, all wts.:			
Chicago .....	40 @42	40 1/2 @42	
New York .....	40 1/2 @42 1/2	42 1/2 @44	
Chi. cut., Nor..25	@25 1/2	25 1/2 @26	
Chi. can., Nor..25	@25 1/2	25 1/2 @26	
Chi. bol. bulls,			
dressed ....27 1/2 @28		28	

#### CALVES

Chicago, top .....	\$26.00	\$26.50
Kan. City, top.....	25.00	25.00
Omaha, top.....	24.00	24.50
St. Louis, top.....	25.50	27.50
St. Paul, top.....	26.00	27.00
Slaughter—		
Fed. Insp.* .....	152,000	155,000
Dressed veal:		
Good, Chicago .....	34@37	35@38
Good, New York....	34@36	36@39

\*Week ended June 14.

### Hides—Fats—By-Products

#### HIDES

Chicago packer hides: Strong and active.

	Thurs.	Week ago
Hvy. native		
cows .....	23 1/2 @25 1/2	22 @23 1/2
Nor. Calf		
(heavy and		
light) .....	80	80
Nor. native,		
Kipskin ....	57 1/2	52 1/2
Outside Small Pkr.		
Native, all weight,		
strs. & cows.18	@25	17 1/2 @23

#### TALLOW, GREASES, ETC.

Chicago tallow: Easy, very thin market. Fancy tallow..... 12 13ax

Chicago grease: Easy, very thin market.

Choice white grease..11 1/2 12 1/2 @13

Chicago By-Products: Mostly steady.

Dry rend. tankage.*1.65@1.70	*1.65
10-11% tankage...@7.00@7.25	@7.00
Blood .....	*6.00@6.50 @7.00
Digester tankage	
60% .....	94.00 94.00
Cottonseed oil,	
Val. & S. E.....	22n 22n

\*F.O.B. shipping point.

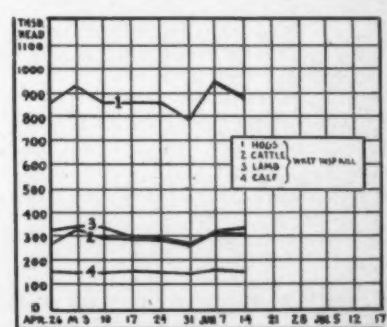
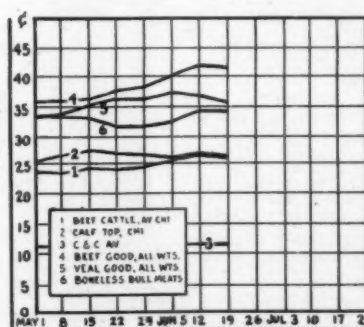
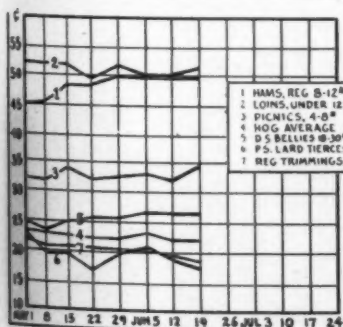
†Del'd midwest point.

#### LARD

Lard—Cash .....	17.85n	18.90n
Loose .....	15.25n	16.75n
Leaf .....	14.25n	15.75n

#### LIVESTOCK CAR LOADINGS

A total of 12,683 cars were loaded with livestock during the week ended June 7, according to the Association of American Railroads. This was 2,505 cars below the same week a year ago and 1,785 cars below the same week in 1945.



## Meat Storage Stocks Decline During May

STOCKS of meat held in cold storage on June 1 totaled 656,000,000 lbs., which was 59,000,000 lbs. less than a month earlier, according to the Department of Agriculture's cold storage holdings report. June 1 stocks consisted of 367,000,000 lbs. of pork and 139,000,000 lbs. of beef. Levels of all meat items were below average. Holdings of pork were near the record low reached in May, 1945.

For all foods, a one point increase in the occupancy of public freezers and a three point increase in public cooler warehouses during May were reported.

The increases brought freezer occupancy on June 1 to 74 per cent of capacity, and coolers to 68 per cent.

The increase in freezer warehouse stocks was the same as in May a year ago, but was only one-third of the five-year average increase.

During May occupancy of public coolers moved up 3 per cent to 68 per cent on June 1.

On June 1, cold storage warehouses held about 15,000,000 lbs. more than on May 1, but 130,000,000 lbs. more than on June 1, 1946. The increase over last year was in cooler commodities. May inmovements included dairy products, eggs, fish and lard. Withdrawals included fruits and vegetables, poultry and meats. This year 14,000,000 lbs.

were withdrawn from freezers during May compared to an inmovement of 6,000,000 lbs. in May, 1946.

## CHICAGO PROVISION STOCKS

P. S. lard holdings on June 14 represented a sharp gain of nearly 4,000,000 lbs. over the Chicago figures for May 14 and a gain of more than 43,000,000 lbs. compared with the holdings on June 14, 1946.

The increase in holdings of all lard showed much the same gain percentage-wise, standing at 60,151,005 lbs. on June 14, compared with 55,050,632 lbs. two weeks earlier and 4,322,753 lbs. on the same date in 1946.

The total stocks of D. S. bellies also showed a small gain to 8,161,349 lbs., compared with 7,075,291 lbs. two weeks earlier.

## U. S. STORAGE STOCKS ON JUNE 1

	June 1, '47 pounds	May 1, '47 pounds	June 1, '46 pounds	5-yr. average pounds
<b>BEEF</b>				
Frozen.....	128,801,000	155,471,000	98,775,000	140,970,000
In cure and cured.....	10,268,000	10,896,000	4,018,000	9,120,000
Total beef.....	139,069,000	166,367,000	102,793,000	150,090,000
<b>PORK</b>				
Frozen.....	159,646,000	182,235,000	193,890,000	225,563,000
D. S. in cure and cured.....	52,241,000	57,167,000	49,012,000	104,594,000
All other in cure and cured.....	45,556,000	154,999,000	130,840,000	177,348,000
Total pork.....	367,235,000	394,421,000	382,742,000	507,505,000
<b>OTHER MEATS AND MEAT PRODUCTS</b>				
Lamb & mut., frozen.....	9,424,000	10,808,000	10,863,000	11,041,000
Veal, frozen.....	7,196,000	9,357,000	3,112,000	...
All offal.....	68,256,000	67,109,000	38,041,000	79,494,000
Canned meat and meat products.....	47,289,000	47,289,000	19,754,000	...
Sausage room products.....	19,083,000	19,662,000	15,965,000	...
Total other meats.....	149,515,000	154,225,000	87,735,000	90,533,000
Lard.....	145,181,000	124,440,000	43,264,000	*176,857,000
Rendered pork fat.....	3,411,000	3,240,000	2,275,000	...
Total.....	148,592,000	127,680,000	45,539,000	176,857,000

\*Lard and rendered pork fat included.

The Government holds in cold storage outside of processors' hands 17,067,000 lbs. cured pork cuts, 3,944,000 lbs. lard and rendered pork fat, 32,465,000 lbs. of beef, 1,902,000 lbs. of lamb and mutton, and 470,000 lbs. of veal. These holdings are included in the above totals. Holdings by the Government of canned meat and meat products, sausage room products and fish, not available for publication.

	June 14, '47, lbs.	May 31, '47, lbs.	June 14, '46, lbs.
P. S. lard (a).....	44,690,412	40,943,704	1,077,500
P. S. lard (b).....	15,490,593	14,106,925	2,844,100
Other lard.....	60,151,005	55,050,632	4,322,753
<b>TOTAL lard.....</b>	<b>119,332,010</b>	<b>110,101,261</b>	<b>8,244,353</b>
D. S. Cl. bellies (contract).....	178,000	157,100	26,000
D. S. Cl. bellies (other).....	7,982,449	6,918,191	2,960,000
<b>TOTAL D. S. Cl. bellies.....</b>	<b>8,161,349</b>	<b>7,075,291</b>	<b>2,986,000</b>

(a) Made since October 1, 1946.

(b) Made previous to October 1, 1946.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended June 14, 1947:

	Week June 14	Previous week	Cor. wt. 1946
Cured meats, pounds.....	15,718,000	20,770,000	18,825,000
Fresh meats, pounds.....	43,102,000	40,678,000	23,778,000
Lard, pounds.....	2,851,000	4,266,000	3,380,000

## TEST RESULTS THIS WEEK SHOW SHARP INCREASE IN MINUS CUTTING MARGINS

(Chicago costs and credits, first three days of week)

Lard and fat cut prices declined again this week but greater returns from major pork cuts held total product values at steady to slightly higher levels. Live animal costs advanced sharply, however, and this brought about a large increase in the minus cutting margins for all weights of hogs. Light stock declined to a minus \$1.13 margin as compared with a 34c loss last week. Medium

weights showed a \$1.51 loss against 78c last week, and heavy animals cut out at a minus \$2.68.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on Chicago figures for the early part of each week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
			Value						Value						Value		
Pct.	Pct.	Price	per	per		Pct.	Pct.	Price	per	per		Pct.	Pct.	Price	per	per	
live	fin.	per	cwt.	cwt.		live	fin.	per	cwt.	cwt.		live	fin.	per	cwt.	cwt.	
wt.	yield	lb.	alive	yield		wt.	yield	lb.	alive	yield		wt.	yield	lb.	alive	yield	
Regular hams.....	13.9	20.0	48.7	\$ 6.77	\$ 9.74	13.8	19.4	48.7	\$ 6.72	\$ 9.45		12.9	18.1	52.3	\$ 6.74	\$ 9.45	
Skinless hams.....	...	...	...	...	...	...	...	...	...	...		...	...	...	...	...	
Picnics.....	3.6	8.1	24.0	1.80	2.75	3.5	7.7	33.6	1.85	2.50		3.3	7.4	30.7	1.83	2.50	
Boston butts.....	4.2	6.0	38.0	1.00	2.28	4.1	5.8	37.5	1.54	2.17		4.1	5.7	35.4	1.45	2.17	
Loins (blade in).....	10.1	14.5	50.0	5.05	7.25	9.8	13.8	47.0	4.61	6.49		9.6	13.4	39.4	3.78	5.40	
Bellies, S. P.....	11.0	15.8	44.0	4.83	6.95	9.5	13.4	43.3	4.11	5.80		3.9	5.5	40.0	1.36	2.17	
Bellies, D. S.....	...	...	...	...	...	...	...	...	...	...		...	...	...	...	...	
Fat backs.....	...	...	...	...	...	...	...	...	...	...		...	...	...	...	...	
Plates and jowls.....	2.9	4.2	19.8	.57	.88	3.0	4.2	19.8	.58	.83		3.4	4.8	19.8	.68	.83	
Raw leaf.....	2.2	3.2	14.0	.31	.45	2.2	3.1	14.0	.31	.43		2.2	3.1	14.0	.31	.43	
P. S. lard, rend. wt.....	12.8	18.4	15.4	1.97	2.85	11.2	15.8	15.4	1.72	2.43		10.4	14.5	15.4	1.40	2.43	
Spareribs.....	1.6	2.3	38.5	.61	.89	1.6	2.3	31.5	.50	.72		1.6	2.2	22.5	.50	.72	
Regular trimmings.....	3.2	4.6	18.2	.84	1.20	3.0	4.2	18.2	.75	1.06		2.9	4.1	18.2	.83	1.20	
Feet, tails, neckbones.....	2.0	2.9	15.3	.31	.44	2.0	2.8	15.3	.31	.43		2.0	2.8	15.3	.31	.43	
Offal and miscellaneous.....	...	...	...	.75	1.08	...	...	...	.75	1.06		...	...	...	.75	1.06	
<b>TOTAL YIELD AND VALUE.....</b>	<b>69.5</b>	<b>100.0</b>	...	<b>\$25.25</b>	<b>\$36.33</b>	<b>71.0</b>	<b>100.0</b>	...	<b>\$24.56</b>	<b>\$34.59</b>		<b>71.5</b>	<b>100.0</b>	...	<b>\$22.46</b>	<b>\$34.59</b>	
			Per	Per					Per	Per					Per	Per	
			cwt.	cwt.					cwt.	cwt.					cwt.	cwt.	
			alive	alive					alive	alive					alive	alive	
Cost of hogs.....	...	...	\$25.18	...	...	...	...	...	\$25.00	...	...	...	...	...	\$24.40	...	...
Condemnation.....	...	...	.12	...	...	...	...	...	.12	...	...	...	...	...	.12	...	...
Handling and overhead.....	...	...	1.08	...	...	...	...	...	.80	...	...	...	...	...	.81	...	...
<b>TOTAL COST PER CWT.....</b>	...	...	<b>\$26.38</b>	...	...	...	...	...	<b>\$26.07</b>	...	...	...	...	...	<b>\$25.33</b>	...	...
<b>TOTAL VALUE.....</b>	...	...	<b>25.25</b>	...	...	...	...	...	<b>24.56</b>	...	...	...	...	...	<b>22.65</b>	...	...
Cutting margin.....	...	...	—\$ 1.13	...	...	...	...	...	—\$ 1.51	...	...	...	...	...	—\$ 2.68	...	...
Margin last week.....	...	...	— .34	...	...	...	...	...	— .78	...	...	...	...	...	— 2.04	...	...

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

Week ended  
June 18, 1947  
per lb.

Choice native steers—	42@44
All weights	35
Good native steers—	40 1/2@42
All weights	38@40
Commercial native steers—	32@35
All weights	22@24 1/2
Low commercial	50@54
Low canner and cutter	32@35
Forequarters, choice	24@26
Forequarters, choice	32@35
Forequarters, comm.	24@26
Forequarters, comm.	24@26

### BEEF CUTS

Steer loin, choice	72@75
Steer loin, good	66@70
Steer loin, commercial	56@60
Steer round, choice	48@50
Steer round, good	47@50
Steer rib, choice	52@54
Steer rib, commercial	45@48
Steer rib, utility	30
Steer brisket, choice	80@85
Steer brisket, commercial	45@52
Steer chuck, choice	34@37
Steer chuck, commercial	30@32
Steer brisket, choice	37
Steer brisket, good	37
Steer back, good	20
Steer back, good	20
Steer shanks	18
Steer tenderloins	1.30@1.45
Steer plates	15@17

### BEEF PRODUCTS

Beefsteaks	10 @12
Hearts	10 1/2 @11 1/2
Tongues, select, 3 lbs. & up.	30 @31
Tongues, house run.	24 @27
Tripe, cooked	8 @10
Livers, selected	46 @50
Chick meat	20 @22
Lips	9 @10
Lungs	7 @8
Melts	7 @8

### FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	51@54
Leg pork loins, und. 12 lb.	50@52
Picnics	32@35
Shoulders, bone in	32@36
Spare ribs, under 3 lbs.	40@41
Boston butts, 3/8 lbs.	39@40
Boneless butts, c.t.	55@57
Neck bones	16@17
Pigs' feet, front	11@12
Kidneys	15@18
Livers	30@31
Brains	16@18
Bars	10@11
Roasts, lean in	12@13

### VEAL—HIDE OFF

Good carcass	39@40
Good carcass	37@38
Commercial carcass	34@35
Utility	28@30

## CALF

Choice, 225 to 300 lbs.	37@39
Good, 225 lbs. down	35@37
Commercial	31@33

## LAMBS

Choice lambs	44@46
Good lambs	41@42
Commercial lambs	37@38
Utility	34@35

## MUTTON

Good and choice	18@20
Commercial	18@18
Cull	15@16

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	54@55
Fancy skinned hams, 14/18 lbs., parchment paper	57@58
Fancy trim, brisket off, bacon, 8 lb. down, wrap	56@57
Square cut seedless bacon, 8 lb. down, wrap	53@55
No. 1 beef sets, smoked	
Insides, C Grade	
Outsides, C Grade	
Knuckles, C Grade	

## SAUSAGE CASINGS

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 in. in., 180 pack	30 @40
Domestic rounds, over 1 1/2 in. in., 140 pack	40 @50
Export rounds, wide, over 1 1/2 in. in.	60 @75
Export rounds, medium, 1 1/2 to 1 3/4 in.	35 @50
Export rounds, narrow, 1 1/2 in. under	70 @90
No. 1 weasands, 24 in. up	11 @12
No. 1 weasands, 22 in. up	9 @11
No. 2 weasands	6 @8
Middle sewing, 1 1/2 in.	85 @1.20
Middles, select, wide, 2 @2 1/2 in.	1.30@1.35
Middles, select, extra, 2 1/2 @2 3/4 in.	1.40@1.60
Middles, select, extra, 2 3/4 in. & up.	1.85@2.15
Beef bungs, export No. 1	15 @21
Beef bungs, domestic	13 @14
Dried or salted bladders, per piece:	
12-15 in. wide, flat	11 @13 1/4
10-12 in. wide, flat	8 @9 1/4
8-10 in. wide, flat	5 @6 1/4
Pork casings:	
Extra narrow, 29 mm. & dn.	3.00@3.25
Narrow mediums, 29@32 mm.	2.75@3.10
Medium, 32@35 mm.	2.50@2.75
Spe. medium, 35@38 mm.	2.35@2.65
Wide, 38@43 mm.	2.25@2.55
Export bungs, 34 in. cut	35 @37
Large prime bungs, 34 in. cut	25 @34
Medium prime bungs, 34 in. cut	21 @23
Small prime bungs	15 @18
Middles, per set	30 @35

## DRY SAUSAGE

Cervelat, ch. hog bungs	73 @74
Thuringer	39 @40
Farmer	56 @57
Holsteiner	56 @57
B. C. Salami	66
B. C. Salami, new cond.	40 @41
Genoa style salami, ch.	80 @84
Pepperoni	63
Mortadella, new condition	29
Cappicola (cooked)	74
Italian style hams	76

## DOMESTIC SAUSAGE

Pork sausage, hog casings	37
Frankfurters, sheep casings	40 1/2
Frankfurters, hog casings	40 1/2
Bologna	35
Bologna, artificial casings	34 1/2
Smoked liver, hog bungs	42 @43
Head cheese	28 1/2
New Eng. lunch, specialty	54 @56
Mixed luncheon spec., ch. 5 1/2	37 1/2
Tongue and blood	
Blood sausage	27 1/2 @28 1/2
Soume	27 1/2 @28 1/2
Polish sausage	42 1/2 @43

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	21 @23
Sp. lean pork trim, 85%	32 @33
Ex. lean pork trim, 95%	42 @44
Pork cheek meat	27 @28
Boneless bull meat	35 @36 1/2
Boneless chucks	
Shank meat	
Beef trimmings	
Dressed canners	26 @28 1/2
Dressed cutter cows	26 1/2 @27 1/2
Dressed bologna bulk	28 @29 1/2
Pork tongues	19 @21

## FANCY MEATS

Tongues, corned	45
Veal breads, under 6 oz.	60
6 to 12 oz.	80
12 oz. up	1.05
Beef kidneys	20@30
Lamb fries	33@40
Beef livers	55
Ox tails under 1/2 lb.	16
Over 1/2 lb.	30

## CURING MATERIALS

Nitrite of soda (Chgo. w'has)	Cwt.
in 425-lb. bbls., del.	\$ 8.75
Saltpeter, a. ton, f.o.b. N. Y.	
Dbl. refined gran.	9.50
Small crystals	12.90
Medium crystals	13.90
Pure rfd., gran. nitrate of soda	4.50
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.90

Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.20
Standard gran., f.o.b. refiners	
(2%)	6.10
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags	4.75

## SPICES

(Basis Chgo., orig. bbls., bags, bales)	
Allspice, prime	25 @31
Resified	29 @32
Chili powder	45 @50
Cloves, Zanzibar	19 1/2 @21
Ginger, Jam., unbl.	21 @24 1/2
Cochin	19 @20
Mace, fcy. Banda	22 @24
Mustard, flour, fcy.	1.90@2.00
West Indies	1.85@1.90
No. 1	25
West India Nutmeg	.92@1.00
Paprika, Spanish	58
Pepper, Cayenne	40
Red, No. 1	40
Pepper Packers	47@50
Pepper, black	40@43
Pepper, white	55

## SEEDS AND HERBS

	Ground
	Whole for Saus.
Caraway seed	32@33
Cominos seed	31@33
Mustard sd., fcy. yel.	27
American	26 1/2
Marjoram, Chilean	16@18
Oregano	21@22

OUR 66TH YEAR

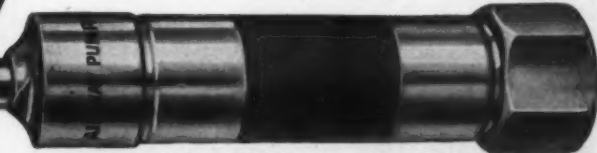
**BERTH. LEVI & Co., Inc.**  
ESTABLISHED 1861

**THE CASING HOUSE**

NEW YORK CHICAGO LONDON  
BUENOS AIRES AUSTRALIA WELLINGTON

Leading Packers use

**Air-O-chek**  
**Casing Valves**  
Increase output per hour  
Save water (or air)  
Reduce Maintenance



The patented AIR-O-CHEK feature—a ball and socket joint between the internal lever and the valve—gives easy control of flow by slightly depressing the nozzle. Shut-off is instant and positive, assuring leakproof operation.

Speeds production. Operator holds casing on nozzle and depresses the nozzle as needed with the same hand. The other hand is free to adjust casing as it fills.

Low Maintenance. No packing gland. Gives long, dependable, leakproof service without attention. Send for bulletin.

AIR-WAY PUMP & EQUIP. CO., 413 S. Jofferson St., Chicago 7



# Sylvus DAMP-PROOF ENAMEL

*Easy to Spray or Brush  
on any Damp Surface*

Protect your wood, metal or concrete walls and packing plant equipment from moisture, oil, brine and animal acids with SYLVUS DAMP PROOF ENAMEL. Here is a high grade enamel that stays put when applied to damp surfaces. Dries to a durable, glossy finish overnight. Will not crack, chip or blister. For positive protection, use SYLVUS ENAMEL with our special damp-proof undercoater. Easy to apply with brush or spray. Excellent coverage. Available in white, cream, ivory and colors. Kills fungus and mildew. Stays white longer.

## Sylvus CHROME FINISH ALUMINUM PAINT

Sylvus aluminum paint withstands high heat and can be applied to any hot surface. Will not blister or peel when properly applied. Rust and corrosion resisting. For interior or exterior use. Dries with high lustre and lasting finish. One and five gallon cans.

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**TROLLEYS • SCALES • RACKS  
MEAT PACKING EQUIPMENT  
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CRANES • HOISTS • MONORAIL**

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**The Profitable  
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**HASHER**

recommended for  
Carcasses and  
Greasy Waste and Refuse

Mfgs. of Cracking Grinders—and Bone Crushers

**GRUENDLER  
CRUSHER and PULVERIZER CO.**

2915-17 North Market St., ST. LOUIS (6), MO.

# MARKET PRICES *New York*

## DRESSED BEEF CARCASSES

### City Dressed

June 17,  
1947

Choice, native, heavy.....	46	@47 1/2
Choice, native, light.....	44 1/2	@46 1/2
Good.....	43 1/2	@45 1/2
Can. & cutter.....	39	@37
Utility.....	31	@33
Bol. bull.....	29	@31

### BEEF CUTS

#### City

No. 1 ribs.....	60	@64
No. 2 ribs.....	55	@58
No. 1 loins.....	74	@78
No. 2 loins.....	72	@75
No. 1 hinds and ribs.....	55	@58
No. 2 hinds and ribs.....	54	@55
No. 1 rounds.....	50	@51
No. 2 rounds.....	50	@51
No. 1 chuck.....	37	@39
No. 2 chuck.....	36	@37
No. 1 briskets.....	37	@38
No. 2 briskets.....	36	@37
No. 1 flanks.....	18	@20
No. 2 flanks.....	16	@20
No. 1 top sirloins.....	58	@60
No. 2 top sirloins.....	58	@60
Rolls, reg. 46 1/2 lbs. av.....		
Rolls, reg. 6 1/2 lbs. av.....		

### FRESH PORK CUTS

#### Western

Shoulders, regular.....	36	@37
Butts, regular 3/8 lbs.....	40	@41
Pork loins, fresh, 12 lbs. dn.....	50	@53
Hams, regular, under 14 lbs.....	52	@53
Hams, skinned, fresh, under 14 lbs.....	55	@56
Picnics, fresh, bone in.....	36	@38
Pork trimmings, ex. lean.....	37	@40
Pork trimmings, regular.....	32	
Spareribs, medium.....	40	@41
Bellies, sq. cut, seedless, 8/12.....	52	@53

#### City

Pork loins, fr., 10/12 lbs.....	53	@55
Shoulders, regular.....	32	@34
Hams, regular, under 14 lbs.....	52	@53
Hams, sknd., under 14 lbs.....	55	@56
Picnics, bone in.....	35	@36
Pork trim, ex. lean.....	42	@44
Pork trim, regular.....	28	@25
Spareribs, medium.....	40	@41
Boston butts, 3/8 lbs.....	41	@44
Bellies, sq. cut, seedless, 8/12.....	44	@45

### FANCY MEATS

Tongues, corned.....	42	
Veal breads, under 6 oz.....	65	
6 to 12 oz.....	60	
12 oz. up.....	1.00	
Beef kidneys.....	23	
Lamb fries.....	35	
Beef livers.....	35	
Ox tails under 1/2 lb.....	16	
Oxtails over 1/2 lb.....	25	

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JUNE 18, 1947

All quotations in dollars per cwt.

### FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	\$43.00-43.50
600-700 lbs.....	43.00-43.50
700-800 lbs.....	43.00-44.00

Good:	
350-500 lbs.....	41.00-42.00
500-600 lbs.....	41.50-42.50
600-700 lbs.....	42.00-43.00
700-800 lbs.....	42.00-43.00

Commercial:	
350-500 lbs.....	38.00-41.00
600-700 lbs.....	39.00-41.00
Utility:	
350-600 lbs.....	None

COW:	
Commercial, all wts.....	34.00-36.00
Utility, all wts.....	29.00-32.00
Cutter, all wts.....	None
Canner, all wts.....	None

### FRESH VEAL AND CALF:

#### SKIN OFF, CARCASS:

Choice:	
80-130 lbs.....	38.00-40.00
130-170 lbs.....	38.00-41.00

Good:	
50-80 lbs.....	34.00-36.00
80-130 lbs.....	34.00-37.00
130-170 lbs.....	35.00-37.00

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat to 120 to 136 lbs.....	100	@102 1/2
137 to 153 lbs.....	100	@102 1/2
154 to 171 lbs.....	100	@102 1/2
172 to 188 lbs.....	100	@102 1/2

### LAMBS

Choice lambs.....	100	@102 1/2
Good carcass.....	100	@102 1/2
Commercial carcass.....	100	@102 1/2
Utility.....	100	@102 1/2

### VEAL—SKIN OFF

Choice carcass.....	100	@102 1/2
Good carcass.....	100	@102 1/2
Commercial carcass.....	100	@102 1/2
Utility.....	100	@102 1/2

### CALF

Choice.....	100	@102 1/2
Good.....	100	@102 1/2
Commercial.....	100	@102 1/2
Utility.....	100	@102 1/2

### BUTCHERS' FAT

Shop fat.....	100	@102 1/2
Break fat.....	100	@102 1/2
Edible suet.....	100	@102 1/2
Inedible suet.....	100	@102 1/2

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 14, 1947, were 5,861,000 lbs.; previous week, 7,531,000 lbs.; for the corresponding week last year 4,980,000 lbs.; January 1 to date 181,204,000 lbs., compared with 181,282,000 lbs. in the same period a year earlier.

Shipments of hides from Chicago for the week ended June 14, 1947, were 8,036,000 lbs.; previous week 9,717,000 lbs.; same week last year, 4,434,000 lbs.; January 1 to date 242,027,000 lbs., compared with 101,881,000 a year ago.

### Commercial:

50-80 lbs.....	22.00-24.00
80-130 lbs.....	22.00-24.00
130-170 lbs.....	22.00-24.00
Utility, all wts.....	21.00-23.00

### FRESH LAMB AND MUTTON

LAMB:	
Choice:	
30-40 lbs.....	None
40-45 lbs.....	None
45-50 lbs.....	41.00-42.00
50-60 lbs.....	41.00-42.00

Good:	
30-40 lbs.....	43.00-44.00
40-45 lbs.....	43.00-44.00
45-50 lbs.....	42.00-43.00
50-60 lbs.....	40.00-42.00
Commercial, all wts.....	38.00-39.00
Utility, all wts.....	None

### MUTTON (EWE), 70 lbs. Da:

Good.....	17.00-18.00
Commercial.....	15.00-17.00
Utility.....	13.00-15.00

### FRESH PORK CUTS: Loins No. 1

#### (BLADELESS INCL.)

8-10 lbs.....	51.00-52.00
10-12 lbs.....	51.00-52.00
12-16 lbs.....	50.00-51.00
16-20 lbs.....	50.00-51.00

#### Shoulders, Skinned, N. Y. Style:

8-12 lbs.....	53.00-54.00
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#### Butts, Boston Style:

4-8 lbs.....	61.00-62.00
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# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR CHICAGO  
BASIS

THURSDAY, JUNE 19, 1947

### REGULAR HAMS

	Fresh or Frozen	S.P.
6-10	50 1/2n	50 1/2n
10-12	49 1/2n	49 1/2n
12-14	49n	49n
14-16	48n	48n

### BOILING HAMS

	Fresh or Frozen	S.P.
6-10	49n	49n
10-12	48n	48n
12-14	47n	47n

### SKINNED HAMS

	Fresh or Frozen	S.P.
6-10	53 1/2	53 1/2n
10-12	53	53n
12-14	53	53n
14-16	52 1/2	52 1/2n
16-18	51 1/2	51 1/2n
18-20	51	51n
20-22	50 1/2	50 1/2n
22-24	50	50n
24-26	49 1/2	49 1/2n
26-28	49	49n
28-30	48 1/2	48 1/2n
30-32	48	48n
32-34	47 1/2	47 1/2n
34-36	47	47n
36-38	46 1/2	46 1/2n
38-40	46	46n
40-42	45 1/2	45 1/2n
42-44	45	45n
44-46	44 1/2	44 1/2n
46-48	44	44n
48-50	43 1/2	43 1/2n
50-52	43	43n
52-54	42 1/2	42 1/2n
54-56	42	42n
56-58	41 1/2	41 1/2n
58-60	41	41n
60-62	40 1/2	40 1/2n
62-64	40	40n
64-66	39 1/2	39 1/2n
66-68	39	39n
68-70	38 1/2	38 1/2n
70-72	38	38n
72-74	37 1/2	37 1/2n
74-76	37	37n
76-78	36 1/2	36 1/2n
78-80	36	36n
80-82	35 1/2	35 1/2n
82-84	35	35n
84-86	34 1/2	34 1/2n
86-88	34	34n
88-90	33 1/2	33 1/2n
90-92	33	33n
92-94	32 1/2	32 1/2n
94-96	32	32n
96-98	31 1/2	31 1/2n
98-100	31	31n

### OTHER D.S. MEATS

	Fresh or Frozen	Cured
Reg. plates	22n	22n
Clear plates	18n	18 1/2n
Square joints	24	24
Jowl butts	19 1/2	19

### PICNICS

	Fresh or Frozen	S.P.
4-6	35	35
6-8	34	34
8-10	28 1/4	28 1/4
10-12	26 1/4	26 1/4
12-14	26	26
8-up, No. 2's	20	20

### BELLIES

	Fresh or Frozen	Cured
6-8	44	45
8-10	44	45
10-12	44	45
12-14	43	44
14-16	40	40 1/2
16-18	38 1/2	39
18-20	36 1/2	36 1/2 @ 37

### D.S. BELLIES

	Clear
18-20	27
20-25	27
25-30	26 1/2
30-35	24 1/2 @ 25
35-40	23 1/2
40-50	22 1/2

### FAT BACKS

	Green or Frozen	Cured
6-8	15 1/2	15 1/2
8-10	15 1/2	15 1/2
10-12	15 1/2	15 1/2
12-14	16	16
14-16	16 1/2	16 1/2
16-18	17	17
18-20	17	17
20-25	17	17

## LARD FUTURES PRICES

MONDAY, June 16, 1947

	Open	High	Low	Close
Jul. 18.25	18.25	17.50	17.50	
Sep. 18.50	18.50	17.70	17.70	
Oct.			17.37 1/2n	
Nov. 17.30	17.30	17.15	17.15b	
Dec.			16.20n	
Jan. 16.45	16.45	16.35n	16.35n	

Sales: 52 lots.

Open interest at close Fri., June 16:  
Jul. 119; Sep., 235; Oct., 1; Nov.,  
81 and Dec., 3; at close Sat., June 14:  
Jul. 119; Sep., 239; Oct., 1; Nov., 81  
and Dec., 7 lots.

TUESDAY, June 17, 1947

	Jul. 17.25	Sep. 17.50	Oct. 17.00	Nov. 17.40b	Dec. 17.63b	Jan. 17.15b
Jul. 17.25	17.25	17.50	17.00	17.40b	17.63b	17.15b
Sep. 17.50	17.50	17.25	17.00	17.40b	17.63b	17.15b
Oct.			17.15b			
Nov. 17.25	17.25	17.50	16.85	17.20b		
Dec.				16.10b		
Jan.				16.25n		

Sales: 72 lots.

Open interest at close Mon., June  
16: Jul. 114; Sep., 239; Oct., 1; Nov.,  
81; Dec., 7; Jan., 1 (\*40,000 lb.  
lots).

WEDNESDAY, June 18, 1947

	Jul. 17.65	Sep. 17.65	Oct. 17.50a	Nov. 17.60b	Dec. 17.95	Jan. 17.35
Jul. 17.65	17.65	17.50a	17.60b			
Sep. 17.65	17.65	17.50	17.95	17.60b		
Oct.			17.50b			
Nov. 17.62 1/2	17.62 1/2	17.35	17.50b			
Dec.			16.30b			
Jan.			16.25n			

Sales: 37 lots.

Open interest at close Tues., June  
17: Jul. 114; Sep., 285; Oct., 1; Nov.,  
82; Dec., 7 and Jan., 1 lot (\*40,000  
lb. lots).

THURSDAY, June 19, 1947

	Jul. 17.85	Sep. 17.85	Oct. 17.85	Nov. 17.85	Dec. 17.85	Jan. 17.85
Jul. 17.85	17.85	17.85	17.85	17.85	17.85	17.85
Sep. 17.85	17.85	17.85	17.85	17.85	17.85	17.85
Oct.			18.00b			
Nov. 17.82 1/2	17.82 1/2	17.50	17.75b			
Dec.			16.50b			
Jan.			16.35b			

Sales: Approximately 55 lots.

Open interest at close Wed., June  
18: Jul. 113; Sep., 293; Oct., 1; Nov.,  
83; Dec., 7; Jan., 1 (\*40,000 lb.  
lots).

FRIDAY, June 20, 1947

	Jul. 18.12 1/2	Sep. 18.12 1/2	Oct. 17.75n	Nov. 17.75n	Dec. 18.00	Jan. 17.97 1/2n
Jul. 18.12 1/2	18.12 1/2	17.75n	17.75n			
Sep. 18.12 1/2	18.12 1/2	17.90	17.97 1/2n			
Oct.			17.70n			
Nov. 18.00	18.00	17.70	17.70n			
Dec. 17.25	17.25	16.90n	16.90n			
Jan. 17.00			17.00			

Sales: Approximately 60 lots.

Open interest at close Thurs., June  
19: Jul. 113; Sep., 318; Oct., 1 and  
Nov., 88 lots; and Dec., 7, and Jan.,  
1 (\*40,000 lb.) lots.

## CALIFORNIA KILL

State-inspected kill of live-  
stock for May, 1947:

	No.
Cattle	23,511
Calves	22,662
Hogs	11,850
Sheep	22,714

Production for the month:

	Lbs.
Sausage	2,508,688
Pork and beef	4,078,478
Lard and substitutes	185,914

Total 6,773,080  
Plants under state inspection May  
31, 1947, were 194, or 3 down from  
the preceding month. Plants under  
state approved municipal inspection  
May 31 were 141, an increase of 3.

## BRITISH PEANUT OIL

The British Ministry of  
Food announced recently that  
one-third of the current cook-  
ing oils and fats deficiency in  
Britain would be overcome by  
1952 with the East African  
peanut. The ministry re-  
ported that 56,000 tons of  
nuts, equivalent to 16,000  
tons of oil, were expected to  
be produced next year.

## PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.	Chgo.
Kettle rend., tierces, f.o.b.	18 1/2	18 1/2
Leaf, tierces, f.o.b.	18 1/2	18 1/2
Leaf, tierces, f.o.b.	18 1/2	18 1/2
Neutral, tierces, f.o.b.	19	19
Chicago	19 1/2	19 1/2
Standard shortening, *N. 27.75-8.27.50		
Shortening, tierces, caf		
N. & S. Hydrogenated	31.50	31.50
*Del'd.		

## WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
June 16	17.50	15.50ax	14.50n
June 17	17.40n	15.25ax	14.25n
June 18	17.00n	15.25b	14.25n
June 19	17.85n	15.25n	14.25n
June 20	17.75n	15.25ax	14.25n



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## STAINLESS STEEL

Adelmann Ham Boilers  
now available in this  
superior metal. Life-time  
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## PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE  
GREASEPROOF PARCHMENT  
BACON PAK LARD PAK

**DANIELS MANUFACTURING CO.**  
RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

A little more scattered buying interest showed up in the market to take tallows and greases at steady prices, but this was apparently a reflection of strengthening of lard prices in the futures market. The product was available at list prices. A total of about four tanks of choice white grease sold Thursday at 11½c, and a couple of tanks of prime tallow changed hands at 11½c, f.o.b. shipping points. This was about 1c lower than a week ago.

Earlier in the week the market was uncertain and very thin, with weakness showing up in most items. One buyer was reported taking distress product from regular customers, but sellers reported difficulty in moving stocks at quoted levels. Trading was scattered and strictly limited, following the market's confused position at the close of the previous week, and traders reported difficulty in getting buyers and sellers together.

Meantime trading in lard futures was active and the Thursday market rallied on a broad commission house demand, said to be stimulated by the continued strength in the corn market. Active contracts were up 12½@25c at the close.

**TALLOW.**—Closing quotations for tallow in carlots, f.o.b. producer's plant on Thursday were:

Edible, 12c; fancy 12c; choice, 11½c; prime or extra, 11½c; special, 11½c; No. 1 11½c; No. 3, 11c n; No. 2, 10@10½c n.

**GREASES.**—The market in greases also was weak and ½@1c down. Grease quotations on Thursday were reported as follows:

Choice white, 11½c; rendered choice white, 11½c n; A-white, 11½c; B-white, 11c; yellow, 10½c; house, 10½c n; brown, 25 F.F.A., 10c n.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$32.00
Blood, dried 16% per unit of ammonia	6.70
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	38.50
In 100-lb. bags	41.50
Fertilizer tankage, ground, 10% ammonia, 10% R. P. L., bulk, nominal	
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	6.25
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80
Dry Rendered Tankage	
45/50% protein, unground, \$1.70 per unit of protein	

## EASTERN FERTILIZER MARKET

New York, June 18, 1947

While the crackling market was strong at \$1.70 f.o.b. New York, dried blood declined to \$6.70 with more offered at this figure.

Wet rendered tankage is moving slowly and several cars sold at \$6.25 f.o.b. eastern shipping points.

The fertilizer shipping season is about over and buyers now look forward to the new season.

The annual convention of the National Fertilizer Association is being held at the Essex and Sussex hotel, Spring Lake, N. J., June 19 through June 21.

**NEATSFOOT OIL.**—Quotations on neatsfoot oil were generally steady and about a normal amount of the product is moving, but the market continues well sold up.

**GREASE OILS.**—While the movement of grease oils continued generally good, prices declined from ½@1c. No.

## BY-PRODUCTS MARKETS

(Chicago, June 19, 1947.)

### Blood

	Dried Ammonia
Unground, per unit ammonia	*\$4.60@4.75

### Digester Feed Tankage Materials

Unground, loose	\$17.00
Liquid stick, tank cars	3.35

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$6.00
55% meat scraps, bulk	9.00
50% feeding tankage with bone, bulk	73.00
90% digester tankage, bulk	98.00
80% blood meal, bulk	100.00
65% BPL special steamed bone meal, bagged	70.00

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$50.00@55.00
Steam, ground, 2 & 27	\$50.00@55.00

### Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$6.00 and 10
Bone tankage, unground, per ton	50.00
Hoof meal, per unit ammonia	6.00

### Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.65@1.70
Expeller	*1.60@1.70

### Gelatin and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.25@2.50
Hide trimmings (green, salted)	1.50@1.75
Sinews and pizzles (green, salted)	1.50@1.75

	Per ton
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

### Animal Hair

Winter coil dried, per ton	\$30.00@35.00
Summer coil dried, per ton	\$5.00@6.00
Cattle switches	3.00
Winter processed, gray, lb.	1.20@1.30
Summer processed, gray, lb.	.70@.75
*F.O.B. shipping point. †Del'd midwest point.	

1 oil was quoted at 19½c, compared with 20½c a week earlier, while prime burning sold at 21½c, or 1c down from 22½c the week before, and acidulous tallow oil brought 19½c, compared with 20½c the previous week. All prices are in drum lots.

# Willibald Schaefer Company

☆ PROCESSORS OF ANIMAL FATS AND OILS ☆

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AMERICAN MEAT INSTITUTE - NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE  
ST. LOUIS 7, MO.



CHESTNUT 9630  
TELETYPE  
WESTERN UNION PHONE



## VEGETABLE OILS

Trading in edible oils was light through most of the week, and prices were steady to slightly easier. Very few actual sales of soybean oil or peanut oil were reported, and activity was rather light in cottonseed and corn oil markets also.

Offers of coconut oil at 11½¢@12¢ aroused no buying interest. Meantime the copra market was reported easier with liberal offerings available at \$154 a ton, Pacific Coast, or \$4 down from previous asking prices.

**CORN OIL**—At 21½¢ nominal, this product was ½¢ up from a week earlier.

**SOYBEAN OIL**—Thursday's price of 18¢ nominal, basis Decatur, was ½¢

down from the 18½¢ asked a week earlier.

**PEANUT OIL**—Thursday's price of 22¢ nominal, Southeast, was steady.

**COTTONSEED OIL**—Thursday spot crude prices at 22¢ nominal, across the Belt, were steady with a week earlier. Quotations on the N. Y. futures market for the first four days of the week were reported to be as follows:

MONDAY, JUNE 16, 1947					
	Open	High	Low	Close	Pr. cl.
July	23.55	23.55	23.55	*23.50	23.50
Sept.	.....	.....	.....	*19.75	20.50
Oct.	.....	.....	.....	*19.20	19.25
Dec.	17.55	17.55	17.55	*17.00	17.25
Jan., 1948.	.....	.....	.....	*16.25	16.25
Mar., 1948.	.....	.....	.....	*16.00	.....
May, 1948.	.....	.....	.....	*16.50	16.25

Total sales, 8 contracts.

TUESDAY, JUNE 17, 1947					
	Open	High	Low	Close	Pr. cl.
July	23.50	24.00	23.50	*24.00	23.50
Sept.	20.30	20.30	20.25	20.25	19.75
Oct.	.....	.....	.....	*19.00	19.20
Dec.	17.50	17.50	17.50	*17.00	17.00
Jan., 1948.	.....	.....	.....	*16.00	16.25
Mar., 1948.	.....	.....	.....	*16.25	16.00
May, 1948.	.....	.....	.....	*16.50	16.50

Total sales, 11 contracts.

WEDNESDAY, JUNE 18, 1947					
	Open	High	Low	Close	Pr. cl.
July	.....	.....	.....	*23.60	24.00
Sept.	19.75	19.75	19.75	*19.25	20.25
Oct.	.....	.....	.....	*19.00	19.00
Dec.	.....	.....	.....	*17.00	17.00
Jan., 1948.	.....	.....	.....	*16.25	16.00
Mar., 1948.	.....	.....	.....	*16.25	16.25
May, 1948.	.....	.....	.....	*16.75	16.50

Total sales, 1 contract.

THURSDAY, JUNE 19, 1947					
	Open	High	Low	Close	Pr. cl.
July	24.25	24.25	24.25	*23.75	23.60
Sept.	.....	.....	.....	*19.75	19.25
Oct.	20.00	20.00	20.00	*19.50	19.00
Dec.	18.25	18.25	18.25	*17.50	17.00
Jan., 1948.	.....	.....	.....	*16.75	16.25
Mar., 1948.	.....	.....	.....	*16.75	16.25
May, 1948.	17.50	17.50	17.50	*17.50	16.75

Total sales, 8 contracts.

\*Bid. †Asked.

## VEGETABLE OILS

Corn cottonseed oil, carlots, f.o.b. mills	22n
Valley	.....
Southeast	22n
Texas	22n
Soybean oil, in tanks, f.o.b.	18n
mills, Midwest	.....
Corn oil, in tanks, f.o.b. mills	21½n
Coconut oil, May-June	12n
Peanut oil, f.o.b. Southern points	22n
Cottonseed roots	.....
Midwest and West Coast	3½¢ @ 4n
East	3½¢ @ 4n

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	36
White animal fat	33
Water churned pastry	30
Milk churned pastry	31

**COCONUT OIL**—Sellers asking prices of 11½¢@12¢, Pacific Coast, were weak compared with a week earlier.

## U. S. MEAT IMPORTS-EXPORTS

The following table shows exports and imports of meats during April:

	Apr., 1947 lbs.	Apr., 1946 lbs.
<b>EXPORTS (domestic)—</b>		
Beef and veal, fresh or frozen	14,014,146	18,467,964
Beef and veal, pickled or cured	1,491,627	780,838
<b>Pork—</b>		
Fresh or frozen	1,507,806	10,033,125
Wiltshire and Cumberland sides	.....	1,030,344
Hams and shoulders, cured	379,786	1,493,343
Bacon	438,742	140,143
Other pork, pickled or salted	3,618,463	6,861,308
Mutton and lamb	154,831	349,690
Sausage, including canned and sausage ingredients	622,172	4,865,829
<b>Canned meats—</b>		
Beef	68,363	11,696,023
Bacon	1,228,427	7,765,116
Tushonka	.....	3,734,983
Other canned meats	390,828	11,980,543

<b>Other meats, fresh, frozen, or cured—</b>		
Kidneys, livers, and other meats, n.e.s.	747,471	4,445
Lard, including neutral	28,040,706	55,434,667
Tallow, edible	10,875	2,977
Tallow, inedible	1,547,969	773,589
Grease and lard stearin	843	1,241

<b>IMPORTS—</b>		
Beef, fresh or frozen	185,533	366,923
Veal, fresh or frozen	.....	248
Beef and veal, pickled or cured	330,474	330,709
Pork, fresh or frozen	23,087	488
Hams, shoulders and bacon	9,685	756
Pork, other pickled or salted	29,359	17,748
Mutton and lamb	.....	76
Canned beef	208	52,264

Includes many items which consist of varying amounts of meat.

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# HIDES AND SKINS

**Strong and active packer hide market—Advances of 1½¢ paid on native steers and light native cows—heavy native and branded cows up 1@2¢—branded steers up 1¢—2@3¢ additional premium for very light hides—packer kips 5¢ higher.**

## Chicago

**PACKER HIDES.**—After a slow start, trading in the packer hide market got under way at midweek with advances of a cent paid on all branded steers and native steers and erratic advances on cow descriptions, ranging ½¢ to 1½¢. Further trading later developed further advances, particularly on stock from light average points, leaving some descriptions in a very wide range. Around 100,000 hides are known to have sold, with probably quite a few trades not coming to light, in view of the exceptional strength of the market. Part of the advance is due to the movement of the better quality June hides on a good scale.

At the close on Thursday, the market was quotable about 1½¢ over last week on native steers, with all heavy branded steers a cent higher; extreme light native steers sold up a cent late last week, with a few from a light average point included this week at further

2¢ advance; heavy native cows and branded cows are quotable 1@2¢ over last week; light native cows moved 1@1½¢ higher for points comparable with last week's trading. Some light cows and branded cows from extremely light average southern points brought another 3¢ premium.

Trading in native steers started with a total of 3,500 St. Paul June mixed light and heavy native steers at 23½¢; River points are now no grubbier than St. Pauls and a total of 9,500 June Chgo., River point and northern mixed native steers sold later at 23½¢.

At the close of last week, the Association sold 700 June extreme light native steers at 29¢, a cent advance; market generally quoted 29@30¢ nom., at present, although one packer at late midweek included a few Ft. Worth extreme light natives with light cows at 31¢.

A total of 10,800 June butt branded steers has been reported so far this week at 20¢; 4,400 June Colorados sold at 19½¢, both a cent up from last week. The same advance was paid on 2,600 June heavy Texas steers, which moved at 20¢. One packer sold 1,400 June light Texas steers at 21¢, a cent over previous week's nominal figure. Extreme light Texas steers have not moved and

are scarce; quoted 25@26¢ in a nominal way, pending trading.

The widest variety of prices was displayed on heavy native cows. Trading started with 2,000 Omaha June heavy cows at 22½¢, followed by 2,000 northern Junes at 25¢; later, 3,000 Jan. to Apr. heavy native cows sold at 21½¢, and 2,000 Mays at 22½¢; 1,500 Des Moines Mays sold at 23¢; 3,400 May-June River points at 23½¢; 2,800 Chgo. Junes at 25¢; and 1,400 St. Paul June heavy native cows sold at 25½¢.

Trading in light native cows was also in a wide range; 1,800 Chgo. and 1,000 St. Paul June light cows sold at 27½¢; 3,600 Omaha and Sioux City Junes sold at 28¢; 1,900 St. Louis Junes sold at 28½¢; 1,400 Milwaukee Junes at 27½¢; 1,800 St. Paul Junes at 27½¢; the Association sold 1,400 Chgo. Junes at 27½¢, with other sales in this range for a total of about 22,000 light cows.

Branded cows were also rangy; 3,100 northern and River point June branded cows sold at 23½¢; 4,000 Oklahoma City Junes at 24½¢; 3,800 Ft. Worth June branded cows sold at 25¢, and quotable generally in this range of 23½@25¢. However, 2,100 Lake Charles May-June branded cows sold at 28¢, from a light average point.

**OUTSIDE SMALL PACKER.**—A still wider range of prices is being quoted on small packer hides, depending upon section and dating. Good 43-44 lb. average June hides are salable currently at 23@24¢, and higher if from

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|--|--------|
| 1. Are your hides well-cured?              | YES NO |
| 2. Are your hides well-trimmed?            | YES NO |
| 3. Will your hides run less than 10% cuts? | YES NO |
| 4. Do you have a small percent scores?     | YES NO |
| 5. Do you have a uniform take-off?         | YES NO |
| 6. Do you use new salt?                    | YES NO |

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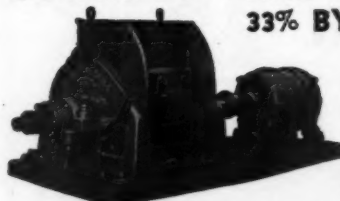
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# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Cottonseed Oil

Green skinned hams sold  $\frac{3}{4}$ @1c higher with 10/14s bringing 52 $\frac{1}{2}$ c Friday. Under 12 pork loins sold 1 $\frac{1}{4}$ c higher. Green bellies were 1@1 $\frac{1}{2}$ c higher for 12/16s and steady to  $\frac{1}{2}$ c up for 6/10s. However, 8 and up green picnics were steady to  $\frac{1}{4}$ c down at 25@ 25 $\frac{1}{2}$ c, and regular pork trimmings were  $\frac{1}{4}$ c down at 18 $\frac{1}{2}$ c.

### Provisions

Closing prices for cottonseed oil futures at New York Friday were: July, 23.75b; Sept. 19.90b, 20.25ax; Oct. 19.50b, 20.25ax; Dec. 17.50b, 18.50ax; Jan. 16.75b, 18.00ax; Mar. 16.75b, 18.00ax; May 17.50b, 18.00ax. Sales were 3 lots.

of shearlings has passed its peak, and will be running more to No. 1's in the near future. Pickled skins are about unchanged, with production and demand both light, and quoted \$12.00@ 14.00 per doz. packer production. Full wool pelts are quoted \$4.10@4.15 per cwt. liveweight basis, based on last trading. Spring lambs range from \$2.75 per cwt. liveweight basis for westerns down to \$2.15 for southern.

55c, and brands at 52 $\frac{1}{2}$ c. At late mid-week, another packer sold 1,700 June northern natives at 57 $\frac{1}{2}$ c, with brands included at 55c; 5,500 June southern native kips at 56c, with brands going at 53 $\frac{1}{2}$ c; and 2,300 June northern over-weights at 52 $\frac{1}{2}$ c, with branded over-weights included at 50c.

Packers offered June regular slunks this week at \$4.00, as against last trading price for Mays of \$3.25; hairless slunks last sold during May at \$1.10 for 16 in. and up.

Accurate quotations on city calfskins are impossible, since all of the trading is done under cover and in good part on basis of trimmed skins. There are reports late this week, however, that 70c is bid for untrimmed city all-weight calfskins. Untrimmed city kips are quoted around 43@45c. Country calfs are quoted 50@52c for all-weights, with country kips around 35@37c.

**SHEEPSKINS.**—A good movement continues on packer shearlings, with mouton tanners ready buyers of anything suitable for their needs. Four cars straight No. 1's sold this week in a range of \$2.00@2.25, steady; four mixed cars were also reported on the lower grades, No. 2's in a range of \$1.00@1.10, and No. 3's 80@90c, but said to be tending toward the top side. Some producers figure the production

good southern points; 50-55 lb. avge. hides dating April forward are moving at down to around 18c, selected, trimmed, for natives, with brands 1c less.

**CALF AND KIPSKINS.**—One packer this week sold 7,000 light calfskins, under 9 $\frac{1}{2}$  lbs., at 80c for northern, steady price. All packers cleared most of their June production previous week at 80c for northern and 75c for River point lights and heavies.

Packer kipskins made two successive 2 $\frac{1}{2}$ c advances this week in a limited trade. One packer early this week sold 3,000 June kips, northern natives at

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended	Previous	Cor. week,
	June 10, '47	Week	1946
Riv. nat. str.	@23 $\frac{1}{2}$	@22	@15 $\frac{1}{2}$
Riv. Tex. str.	@20	@19	@14 $\frac{1}{2}$
Riv. butt			
brad'd str.	@20	@19	@14 $\frac{1}{2}$
Riv. Col. str.	@19 $\frac{1}{2}$	@18 $\frac{1}{2}$	@14
Br-light Tex.			
str.	@20 $\frac{1}{2}$	24 $\frac{1}{2}$ @25 $\frac{1}{2}$	@15
brad'd cows.	23 $\frac{1}{2}$ @25	22 $\frac{1}{2}$ @23 $\frac{1}{2}$	@14 $\frac{1}{2}$
Riv. nat. cows.	23 $\frac{1}{2}$ @25 $\frac{1}{2}$	22 $\frac{1}{2}$ @23 $\frac{1}{2}$	@15 $\frac{1}{2}$
brad'd bulls.	27 $\frac{1}{2}$ @28 $\frac{1}{2}$	26 $\frac{1}{2}$ @27	@15 $\frac{1}{2}$
nat. cows.	@16	@16	@12
Sat. bulls.	@15	@15	@11
brad'd bulls.	@15	@15	@11
Calfskins	@75	75	@80 23 $\frac{1}{2}$ @27
Kips, Nor. nat.	@57 $\frac{1}{2}$	@55	@20
Kips, Nor. brad	@55	@50	@17 $\frac{1}{2}$
Slunks, reg.	3.25@3.75	@3.25	@1.10
Slunks, bris.	1.10@1.25	@1.10	@.55

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@18	@24	@18	@23	@15
Brad'd all wts.	@17	@23	@17	@22	@14
Sat. bulls	@13 $\frac{1}{2}$	@14	@13 $\frac{1}{2}$	@14	@11 $\frac{1}{2}$
Brad'd bulls	@12 $\frac{1}{2}$	@13	@12 $\frac{1}{2}$	@13	@10 $\frac{1}{2}$
Calfskins	@70	@0	@65	20 $\frac{1}{2}$ @23	@10
Kips, nat.	@43	@45	@40	@18	
Slunks, reg.	@3.25	@3.25	@3.00	@1.10	
Slunks, bris.	@1.10	@1.10	@1.00	@.55	

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Riv. str.	@17	@19	16 $\frac{1}{2}$ @17 $\frac{1}{2}$	@15
Riv. cows.	@17	@19	16 $\frac{1}{2}$ @17 $\frac{1}{2}$	@15
Bulls	@17	@19	16 $\frac{1}{2}$ @17 $\frac{1}{2}$	@15
Extremes	@17	@19	16 $\frac{1}{2}$ @17 $\frac{1}{2}$	@15
Bulls	@12	@12 $\frac{1}{2}$	12	@12 $\frac{1}{2}$
Calfskins	@50	@52	40	@45
Kipskins	@35	@37	32	@34
Breeshides	7.00@7.75	7.00@7.75	6.50@7.50	@8.00

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS

Flr. shearlings	2.00@2.25	2.00@2.25	@2.15
Dry pelts	26 $\frac{1}{2}$ @27	26 $\frac{1}{2}$ @27	25

## NEW YORK HIDE FUTURES

### MONDAY, JUNE 16, 1947

	Open	High	Low	Close
June	21.10b	21.25	21.25	21.05b
Sept	19.75b	19.65	19.60	19.60b
Dec.	18.65b	18.75	18.60	18.60
Mar.	17.85	17.85	17.75	17.85

Closing 20 to 40 lower; Sales 40 lots.

### TUESDAY, JUNE 17, 1947

June	21.00b			21.10b
Sept.	19.60b	19.70	19.60	19.70
Dec.	18.55b	18.65	18.60	18.60-65
Mar.	17.70b			17.85b

Closing 5 to 10 higher; Sales 19 lots.

### WEDNESDAY, JUNE 18, 1947

June	21.10b			21.10b
Sept.	19.70b	20.35	20.00	20.35b
Dec.	18.70b	19.25	18.88	19.25
Mar.	17.90b	18.40	18.25	18.40b

Closing 65 to 1.00 higher; Sales 71 lots.

### THURSDAY, JUNE 19, 1947

June	21.90b	22.45	22.20	22.20
Sept.	20.40	20.65	20.40	20.52
Dec.	19.26	19.55	19.26	19.85b
Mar.	18.50b	18.75	18.60	18.60b

Closing 10 to 20 higher; Sales 87 lots.

### FRIDAY, JUNE 20, 1947

June	21.75b	21.80	21.60	21.60b
Sept.	20.40	20.60	20.35	20.35
Dec.	19.25b	19.25	19.15	19.15b
Mar.	18.20b			18.30b

Closing 30 to 60 lower; Sales 23 lots.

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# LIVESTOCK MARKETS *Weekly Review*

## Beef and Pork Production Drops 4 Per Cent in Week

Production of meat under federal inspection through the week ended June 14 totaled 306,000,000 lbs., according to the U. S. Department of Agriculture. This was 4 per cent below the 317,000,000 lbs. reported for the preceding week, but 59 per cent above the 192,000,000 lbs. reported for the corresponding week a year ago.

Cattle slaughter under federal inspection for the week ended June 14 was estimated at 304,000 head, 1 per cent below the 308,000 slaughtered in the previous week, but about two and one-half times the 118,000 head a year ago. Beef production was calculated at 150,000,000 lbs., compared with 152,000,000 lbs. in the preceding week and 65,000,000 lbs. a year ago.

Calf slaughter was estimated at 152,000 head, 2 per cent below the 155,000 head total of the previous week, and more than double the 74,000 head a year earlier. Output of inspected veal for the three weeks under comparison was 16,400,000, 16,300,000 and 7,500,000 lbs., respectively.

Hog slaughter was estimated at 884,000 head. This was 6 per cent below the 940,000 head slaughtered during the preceding week, but 31 per cent above 677,000 for the same week in 1946. Estimated pork production was 126,000,000 lbs., compared with 135,000,000 in the previous week, and 106,000,000 in the corresponding week last year. Lard production totaled 34,400,000 lbs., compared with 36,400,000 and 20,100,000, respectively.

Sheep and lamb slaughter for the week was estimated at 331,000 head, 6 per cent above 313,000 for preceding week, and 7 per cent below 356,000 for the same period last year. Production of inspected lamb and mutton in the three weeks was 13,900,000, 13,100,000, and 13,600,000 lbs., respectively.

## June Feed Conditions in West and Great Plains Area Are Reported Good

The western ranges along the east slope of the Rockies and in the Great Plains have the best June feed conditions in several years, the U. S. Department of Agriculture reported.

Range feed in the West has the highest June 1 condition since 1942. East of the Rockies abundant rain and snow resulted in overcoming the late start of new feed and an unusual improvement in the growth of new feed. The reported condition of range feed on June 1, 1947, is 87 per cent, compared with 82 per cent last month, 81 per cent a year ago, and the ten-year (1936-45) average of 84 per cent.

Cattle and calves are generally in good condition, except in the dry areas of the southwest and a few local areas. Cattle made good gains in the northern Great Plains, with unusually good gains in Wyoming, eastern Colorado, Kansas, Oklahoma, Texas, and eastern New Mexico. Dry range feed conditions have forced the movement of some cattle from Arizona and southwest New Mexico. The abundant supply of feed in the Central Great Plains indicates that some pastures are understocked. The condition of calves on June 1, 1947 was

87 per cent, compared with 83 per cent last month, 85 per cent a year ago, and the ten-year (1936-45) average of 86 per cent.

Sheep also are in good condition and have made good gains the past month. The condition of sheep and lambs on June 1, was 88 per cent, compared with 86 per cent last month, 86 per cent a year ago, and the ten-year (1936-45) average of 87 per cent.

The Blue Stem and Osage pastures of Kansas and Oklahoma are well stocked with cattle and have very good pasture feed, according to the U. S. Department of Agriculture. The two sections received about 12 per cent less cattle this spring than a year ago and about the same number as in 1945.

The spring movement of cattle and calves into the two sections is estimated at 374,000 head, compared with 425,000 in 1946, 372,000 in 1945, and the ten-year (1936-45) average of 298,000.

The cattle are generally in good to very good condition. A few shipped-in cattle were thin, but all cattle are making rapid gains after a slow start. The time of marketing is somewhat uncertain, but usually the peak of the run is in August. The shipped-in cattle carried a larger proportion of cows, calves and young cattle, with fewer aged steers than in past years. The pastures are a little lighter stocked than a year ago.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.
June 14, 1947.....	304	149.9	152	16.4	884	125.5	331	13.9	967	306.7
June 7, 1947.....	308	152.2	155	16.3	940	135.4	313	13.1	976	317.9
June 15, 1946.....	118	65.5	74	7.5	677	105.6	356	13.6	925	192.2

### AVERAGE WEIGHTS—LBS.

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
June 14, 1947.....	923	493	198	108	259	142	90	42	15.0	34.4
June 7, 1947.....	924	494	190	105	261	144	92	42	14.8	34.4
June 15, 1946.....	997	555	176	101	264	156	94	38	11.3	20.1



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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 18, 1947, reported by the Production & Marketing Administration:

HOGS: (quotations based on hard hogs) Nat. Stk. Yds. Chicago Kans. City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$22.00-24.25	\$22.00-24.00	\$.....	\$.....	\$.....
140-160 lbs.....	24.00-25.00	23.50-24.50	24.00-24.75	24.75-25.00	24.75-25.00
160-180 lbs.....	24.75-25.00	24.25-25.00	24.50-24.85	22.25-24.50	24.75-25.00
180-200 lbs.....	24.75-25.00	25.00-25.25	24.75-25.00	24.50-25.00	24.75-25.00
200-220 lbs.....	24.75-25.10	25.00-25.25	24.75-25.00	24.75-25.00	24.75-25.00
220-240 lbs.....	24.75-25.00	24.75-25.25	24.50-24.85	24.75-25.00	24.75-25.00
240-270 lbs.....	24.00-25.00	23.50-25.00	23.25-24.75	23.25-24.75	23.00-24.75
270-300 lbs.....	22.50-24.50	22.50-24.25	21.75-23.75	22.00-23.50	21.50-23.00
300-330 lbs.....	22.00-23.50	21.75-22.75	21.00-22.00	21.50-22.25	21.00-21.50
330-360 lbs.....	21.25-22.75	21.25-22.25	20.50-21.50	21.00-21.75	20.50-21.00

Medium:

160-220 lbs.....	22.00-24.75	22.00-24.50	23.75-24.75	20.25-24.25	24.00-24.50
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SOVS:

Good and Choice:

270-300 lbs.....	20.00-20.50	19.50-20.00	19.25-19.50	20.50-20.75	19.75-20.00
300-330 lbs.....	20.00-20.50	19.50-19.75	19.25-19.50	20.50-20.75	19.75-20.00
330-360 lbs.....	20.00-20.50	18.75-19.25	19.00-19.25	20.25-20.50	19.75-20.00
360-400 lbs.....	20.00-20.50	18.75-19.25	19.00-19.25	20.00-20.50	19.50-19.75

Good:

400-450 lbs.....	19.00-20.25	18.00-18.75	18.75-19.00	19.75-20.25	19.25-19.50
450-550 lbs.....	18.50-20.00	17.75-18.25	18.75-19.00	19.25-20.25	18.75-19.00

Medium:

250-550 lbs.....	17.50-19.50	15.00-17.00	18.50-19.00	19.00-20.50	18.25-18.50
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.....	18.75-22.25	19.00-23.00	.....	.....	.....
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.....	26.00-27.50	25.50-27.25	25.75-28.00	24.75-26.50	26.00-27.50
900-1100 lbs.....	26.50-27.50	26.50-28.75	26.50-28.00	25.75-27.75	26.25-27.75
1100-1300 lbs.....	27.00-28.50	27.25-29.00	27.00-28.25	26.50-28.25	26.50-28.25
1300-1500 lbs.....	27.00-28.50	28.00-29.25	27.25-28.25	26.75-28.25	26.50-28.25

STEERS, Good:

700-900 lbs.....	23.50-26.50	23.50-25.50	23.00-26.50	23.00-24.75	23.75-26.25
900-1100 lbs.....	24.00-27.00	24.50-26.50	24.25-27.00	23.25-25.75	23.75-26.50
1100-1300 lbs.....	24.50-27.00	25.25-27.25	24.75-27.00	23.75-26.50	23.75-26.50
1300-1500 lbs.....	25.00-27.00	25.75-28.00	25.00-27.00	24.00-26.75	23.75-26.50

STEERS, Medium:

700-1100 lbs.....	19.50-23.50	20.00-24.50	18.50-24.00	19.25-23.25	19.25-23.75
1100-1300 lbs.....	20.00-24.00	21.50-25.00	20.50-24.25	20.00-23.50	19.25-23.75

STEERS, Common:

700-1100 lbs.....	16.50-20.00	17.50-20.50	15.00-18.75	15.00-19.50	16.75-19.25
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HEIFERS, Choice:

600-800 lbs.....	25.00-26.50	25.00-26.75	25.25-26.75	24.00-25.00	25.50-26.75
800-1000 lbs.....	25.50-27.00	25.75-27.25	25.50-27.25	24.25-25.75	25.50-27.25

HEIFERS, Good:

600-800 lbs.....	23.00-25.00	23.00-25.00	22.50-25.25	22.50-24.00	23.25-25.50
800-1000 lbs.....	23.50-25.50	23.50-25.75	23.00-25.50	22.50-24.00	23.25-25.50

HEIFERS, Medium:

500-900 lbs.....	19.00-23.50	19.00-23.50	17.25-22.75	18.00-22.50	18.25-23.25
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HEIFERS, Common:

500-900 lbs.....	15.00-19.00	16.00-19.00	13.50-17.25	14.00-18.00	15.75-18.25
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COWS (All Weights):

Good.....	16.50-19.50	18.50-21.00	16.50-20.00	17.00-20.50	16.50-19.50
Medium.....	14.00-16.50	15.50-18.50	14.00-16.50	14.75-27.00	14.75-16.50
Cut. & com.....	11.00-14.00	11.00-15.50	11.25-14.00	12.00-14.75	12.00-14.75
Canners.....	9.00-11.00	9.50-11.00	9.25-11.25	10.50-12.00	11.00-12.00

BULLS (Ylgs. Excl.), All Weights:

Beef, good.....	17.00-17.50	17.50-18.75	17.00-17.50	16.75-17.25	17.00-17.50
Sausage, good.....	16.25-17.00	17.75-18.00	16.75-17.25	16.50-17.00	16.75-17.25
Sausage, medium.....	15.50-16.25	16.75-17.75	14.50-16.75	15.00-16.50	16.00-16.75
Sausage, cut. & com.....	12.00-15.50	15.00-16.75	11.50-14.50	13.00-15.00	14.00-16.00

VEALERS:

Good & choice.....	22.00-25.50	24.50-26.50	20.00-25.00	20.00-24.00	22.00-27.00
Com. & med.....	14.00-22.00	15.00-24.50	11.00-20.00	13.00-20.00	14.00-22.00
Cull (75 lbs. up).....	8.50-14.00	10.50-15.00	8.00-11.00	11.00-13.00	9.00-14.00

CALVES (500 lbs. Down):

Good & choice.....	19.00-23.00	19.00-23.00	18.00-23.00	19.50-21.50	18.00-20.00
Com. & med.....	12.50-19.00	13.00-19.00	11.50-18.00	13.50-19.50	14.00-18.00
Cull.....	9.00-12.50	10.00-13.00	8.50-11.50	11.00-13.50	10.00-14.00

### SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Good & Choice*.....	23.00-24.00	24.00-25.00	23.00-23.50	24.00-24.75	21.00-21.75
Medium & good*.....	19.50-22.75	21.00-24.00	19.50-22.75	20.00-23.75	17.25-20.75
Common.....	16.50-19.00	18.00-20.50	16.00-19.25	.....	15.00-17.00

LAMBS (Shorn):

Good & choice*.....	20.00-21.25	21.50-22.00	19.50-21.00	20.00-21.50	20.50-21.50
Medium & good*.....	18.00-19.75	19.00-21.00	17.75-19.25	17.50-20.00	17.00-20.25
Common.....	15.50-17.50	15.50-18.00	15.50-17.50	15.00-17.00	.....

EWES:

Good & choice*.....	6.75-7.25	7.00-7.65	6.25-7.40	6.75-7.25	6.75-7.25
Com. & med.....	5.50-6.50	5.00-6.75	5.00-6.25	4.75-6.75	5.00-6.50

\*Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

\*Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

\*Quotations on woolled basis.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 14 centers for the week ended June 14, 1947.

### CATTLE

	Week ended June 14	Prev. week	Cor. week, 1946
Chicago†	20,806	21,208	2,351
Kansas City†	19,128	16,408	13,302
Omaha†	28,703	25,316	14,268
E. St. Louis†	11,000	11,100	1,684
St. Joseph†	8,828	8,828	1,399
Sioux City†	12,202	11,815	1,795
Wichita†	3,636	3,001	755
Philadelphia†	3,684	3,307	3,288
New York & Jersey City†	9,506	10,031	10,779
Okla. City†	7,850	7,619	1,280
Cincinnati†	6,805	7,195	3,359
Denver†	7,022	7,639	4,106
St. Paul†	18,097	17,089	3,804
Milwaukee†	2,842	3,054	1,534
Total	152,081	153,631	40,704

### HOGS

Chicago†	31,732	33,916	14,037
Kansas City†	9,882	12,094	121,976
Omaha†	28,703	48,943	132,640
E. St. Louis†	29,851	38,333	33,317
St. Joseph†	22,971	13,183	13,183
Sioux City†	14,883	24,464	123,031
Wichita†	2,788	2,556	1,925
Philadelphia†	10,894	10,777	7,900
New York & Jersey City†	37,806	37,510	30,494
Okla. City†	8,056	8,030	3,935
Cincinnati†	14,222	17,368	9,701
Denver†	9,478	10,230	8,784
St. Paul†	24,761	27,005	6,475
Milwaukee†	3,511	3,856	2,547
Total	226,567	298,721	210,748

### SHEEP

Chicago†	3,253	4,570	6,147
Kansas City†	27,556	20,854	127,641
Omaha†	17,464	17,468	117,921
E. St. Louis†	8,966	5,333	15,748
St. Joseph†	12,232	11,998	11,998
Sioux City†	6,820	8,012	17,512
Wichita†	6,871	5,388	5,776
Philadelphia†	2,600	2,539	4,075
New York & Jersey City†	51,710	43,536	32,700
Okla. City†	16,248	8,379	12,629
Cincinnati†	1,805	635	1,987
Denver†	3,510	3,192	3,310
St. Paul†	1,130	963	1,530
Milwaukee†	296	192	293
Total	148,199	133,313	149,567

\*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 17, 1947:

### CATTLE:

Steers, gd.	\$26.00@27.00
Steers, med.	23.50@25.00
Bulls, sausage	15.00@17.50
Cows, com. & med.	15.00@18.00
Cows, cut. & can.	12.00@15.00

### CALVES:

Vealers, gd. to ch.	\$24.00@29.00
Med.	18.00@24.00
Cull to com.	12.00@17.00

### HOGS:

Gd. & ch.	\$24.50
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### LAMBS:

Gd. & ch.	\$28.00
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Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended June 14, 1947:

Cattle	376
Calves	1,845
Hogs*	848
Sheep	2,438
Total (incl. directa)	5,022
9,952	17,108
39,441	

Previous week:

Salable	413
Total	1,947
directa	690
710	
3,855	9,132
15,845	28,350

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., June 19.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, most butcher hogs scaling 240 lbs. and down sold steady to 25c lower in the first four days of the week. Heavier weights were weak to 50c lower. Sows were largely 15¢@50c lower, with some instances of 75c lower on weights over 400 lbs.

Hogs, good to choice:

160-180 lb.	\$21.50@23.45
180-240 lb.	23.40@25.25
240-330 lb.	21.00@23.15
300-390 lb.	20.00@22.35

Sows:

270-330 lb.	\$19.00@19.40
400-550 lb.	17.50@19.40

Receipts of hogs at Corn Belt markets for the week ended June 19 were:

	This week	Same day last wk.
June 13	17,900	40,000
June 14	27,500	21,000
June 15	37,000	22,000
June 16	24,000	29,500
June 17	27,000	23,000
June 18	27,300	30,500

## RECEIPTS AT LEADING MARKETS

Receipts at major livestock markets for the week ended June 14, were reported to be as follows:

### AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
June 14	310,000	330,000	314,000
June 7	238,000	426,000	311,000
1946	193,000	258,000	268,000
1945	267,000	330,000	379,000
1944	231,000	690,000	424,000

### AT 11 MARKETS,

WEEK ENDED:	Hogs
June 14	275,000
June 7	353,000
1946	212,000
1945	268,000
1944	321,000

### AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
June 14	214,000	230,000	164,000
June 7	204,000	292,000	186,000
1946	130,000	173,000	175,000
1945	197,000	220,000	194,000
1944	162,000	459,000	302,000

## CANADIAN KILL

Inspected slaughter in Canada for week ended June 7, as reported by the Dominion Department of Agriculture:

### CATTLE

	Week Ended June 7	Last Year
Western Canada	10,375	15,390
Eastern Canada	7,851	9,804
Total	18,226	25,194

### HOGS

Western Canada	29,445	38,113
Eastern Canada	51,961	85,776
Total	81,406	123,889

### SHEEP

Western Canada	1,786	2,713
Eastern Canada	1,283	3,166
Total	3,029	5,879



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 14, 1947, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 1,245 hogs; Swift, 2,536 hogs; Wilson, 2,436 hogs; Agar, 6,574 hogs; Shippers, 3,913 hogs; Others, 18,941 hogs.  
Total: 20,806 cattle; 2,629 calves; 35,643 hogs; 3,253 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,390	810	1,374	1,963
Cudahy	2,188	813	1,377	5,285
Swift	3,333	980	2,117	6,630
Wilson	3,014	587	1,625	3,659
Central	126	...	...	...
Others	3,872	45	3,889	9,989
<b>Totals</b>	<b>15,923</b>	<b>3,205</b>	<b>9,882</b>	<b>27,556</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,727	4,546	2,685	...
Cudahy	4,854	3,541	1,554	...
Swift	6,756	3,852	833	...
Wilson	4,402	3,183	...	...
Independent	...	1,918	...	...
Others	...	8,209	...	...

Cattle and calves: Eagle, 180; Greater Omaha, 179; Hoffman, 55; Roebuck, 440; Roth, 245; Live stock, 913; Kingan, 1,767; Merchants, 87.  
Totals: 28,638 cattle and calves, 38,249 hogs, and 5,072 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,650	2,433	9,039	4,215
Swift	4,159	3,468	6,473	2,331
Hunter	1,265	...	4,561	233
Hell	...	...	1,207	...
Krey	...	...	2,499	...
Laclede	...	...	1,258	...
Others	...	...	890	...
Shippers	2,586	702	3,717	1,867
Others	4,474	1,881	18,885	594
<b>Totals</b>	<b>16,134</b>	<b>8,544</b>	<b>48,736</b>	<b>9,560</b>

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,942	19	5,133	2,052
Armour	5,032	5	6,960	3,315
Swift	3,938	43	3,090	1,453
Others	354	...	...	...
Shippers	19,443	21	8,490	1,207
<b>Totals</b>	<b>33,709</b>	<b>88</b>	<b>23,373</b>	<b>8,027</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	904	1,093	2,005	6,871
Guggenheim	414	...	...	...
Dunn	...	...	36	...
Osterberg	57	...	622	...
Dold	104	...	35	...
Sunflower	42	...	...	...
Pioneer	124	...	...	...
Karel	588	...	...	...
Others	1,421	...	776	582
<b>Totals</b>	<b>3,984</b>	<b>1,093</b>	<b>3,563</b>	<b>7,453</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,496	912	706	1,578
Wilson	2,214	935	1,044	1,366
Others	533	5	886	...
<b>Totals</b>	<b>5,043</b>	<b>1,852</b>	<b>2,196</b>	<b>2,944</b>

Not including 529 cattle, 456 calves, 5,800 hogs, and 13,304 sheep bought direct.

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	405
Ideal	...	...	...	...
Kahn's	...	...	...	...
Lercy	...	...	316	...
Meyer	...	...	2,149	...
Schlachter	186	88	...	29
Schroth	129	7	2,358	...
National	275	...	...	...
Others	1,854	925	3,622	1,597
<b>Totals</b>	<b>2,444</b>	<b>1,020</b>	<b>8,489</b>	<b>2,091</b>

Not including 3,286 cattle, 81 calves, 6,801 hogs, and 630 sheep bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,442	105	3,114	1,477
Swift	1,248	257	2,170	1,064
Cudahy	968	...	...	...
Others	2,441	239	1,559	132
<b>Totals</b>	<b>6,099</b>	<b>804</b>	<b>8,830</b>	<b>3,278</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,214	2,476	8,264	570
Bartusch	744	...	...	...
Cudahy	1,230	1,819	...	186
Rifkin	829	...	...	...
Superior	2,588	...	...	...
Swift	6,472	3,705	16,497	374
Others	1,963	1,133	7,061	249
<b>Totals</b>	<b>20,060</b>	<b>9,193</b>	<b>31,822</b>	<b>1,379</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,392	3,063	703	33,502
Blue	2,566	2,923	1,405	41,579
Bonnet	639	64	102	...
City	601	4	203	...
Rosenthal	415	7	...	...
<b>Totals</b>	<b>6,613</b>	<b>6,061</b>	<b>2,413</b>	<b>75,081</b>

### TOTAL PACKER PURCHASES

	Week ended June 14	Prev. week, 1946	Cor.
Cattle	139,454	162,390	58,129
Calves	181,108	257,894	127,607
Sheep	145,694	149,564	174,495

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 12	5,756	744	11,056	1,034
June 13	1,956	339	5,389	960
June 14	1,624	41	3,198	51
June 15	18,009	2,047	9,956	7,159
June 16	7,747	974	10,551	832
June 17	8,894	907	12,814	540
June 18	4,300	1,000	12,000	1,500

\*Wk. so far... 39,000 4,928 46,321 10,031  
Wk. ago... 38,885 4,094 42,178 8,594  
1946... 21,657 2,032 20,917 14,798  
1945... 39,949 3,782 45,432 13,641  
\*Including 2,127 cattle, 1,307 calves, 15,887 hogs and 7,501 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 12	2,381	76	1,300	361
June 13	946	...	565	...
June 14	251	...	66	...
June 15	4,765	6	916	314
June 16	2,081	55	511	55
June 17	4,606	53	904	385
June 18	2,000	50	500	200

Wk. so far... 13,462 164 2,531 984  
Wk. ago... 18,471 301 3,288 1,310  
1946... 17,749 1,150 1,919 3,714  
1945... 17,946 816 4,171 674

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, June 19, 1947:

	Week ended June 19	Prev. week
Packers' purch.	31,216	31,329
Shippers' purch.	3,276	3,891
<b>Total</b>	<b>34,492</b>	<b>35,220</b>

### JUNE RECEIPTS

	1947	1946
Cattle	122,170	78,129
Calves	14,103	7,083
Hogs	160,884	128,768
Sheep	32,921	35,484

### JUNE SHIPMENTS

	1947	1946
Cattle	51,239	59,364
Hogs	10,930	19,288
Sheep	4,422	11,801

## PACIFIC COAST LIVESTOCK

Receipts for five days ended June 13:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,100	1,575	1,390	500
San Francisco	1,500	500	1,150	17,000
Portland	2,625	550	1,100	1,685

Watch Classified page for bargains in equipment.

## Superior Packing Co.

Price Quality Service



Chicago

St. Paul

## DRESSED BEEF BONELESS BEEF and VEAL

Carlots

Barrel Lots

## THE E. KAHN'S SONS CO. CINCINNATI, O.

### "AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

#### Offices

BOSTON 9—P. G. Gray Co., 148 State St.  
CLEVELAND 20—Fred L. Sternheim, 3320 Warrington Rd.  
NEW YORK 14—Herbert Ohl, 441 W. 13th St.  
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.



Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

## Wilmington Provision Company

Slaughtering of  
CATTLE - HOGS - LAMBS - CALVES  
TOWER BRAND MEATS  
U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE

## FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE  
"Glorified" HAMS • BACON • LARD  
DELICATESSEN



## PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

### WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending June 14, 1947....	17,739	2,547	2,144
	Week previous.....	16,532	1,940	2,289
	Same week year ago.....	2,813	564	166
COWS, carcass	Week ending June 14, 1947....	2,162	1,497	1,258
	Week previous.....	1,723	1,058	783
	Same week year ago.....	876	1,611	223
BULLS, carcass	Week ending June 14, 1947....	601	80	33
	Week previous.....	682	83	20
	Same week year ago.....	117	8	1
VEAL, carcass	Week ending June 14, 1947....	12,013	1,406	855
	Week previous.....	19,282	1,046	727
	Same week year ago.....	2,433	472	196
LAMB, carcass	Week ending June 14, 1947....	47,808	7,083	9,401
	Week previous.....	42,799	7,436	9,987
	Same week year ago.....	19,147	5,250	4,251
MUTTON, carcass	Week ending June 14, 1947....	5,874	1,075	1,063
	Week previous.....	11,675	878	1,055
	Same week year ago.....	3,241	585	485
PORK CUTS, lbs.	Week ending June 14, 1947....	1,627,597	724,521	838,582
	Week previous.....	2,666,437	831,251	892,172
	Same week year ago.....	771,920	269,440	93,689
BEEF CUTS, lbs.	Week ending June 14, 1947....	189,419	...	...
	Week previous.....	202,657	...	...
	Same week year ago.....	969,281	...	...

### LOCAL SLAUGHTERS

CATTLE, head	Week ending June 14, 1947....	9,506	3,684	...
	Week previous.....	10,031	3,307	...
	Same week year ago.....	10,871	3,288	...
CALVES, head	Week ending June 14, 1947....	13,040	2,754	...
	Week previous.....	12,906	2,709	...
	Same week year ago.....	8,196	2,268	...
HOGS, head	Week ending June 14, 1947....	37,806	10,894	...
	Week previous.....	37,510	10,777	...
	Same week year ago.....	30,494	7,800	...
SHEEP, head	Week ending June 14, 1947....	51,710	2,600	...
	Week previous.....	43,536	2,339	...
	Same week year ago.....	32,700	4,075	...

Country dressed product at New York totaled 3,490 veal, 21 hogs and 74 lambs in addition to that shown above. Previous week: 4,122 veal, 17 hogs and 40 lambs. Same week 1946: 1,582 veal, no hogs and 360 lambs.

## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended June 14, as reported by the USDA's Production & Marketing Administration, shows a decline for cattle, calves and hogs, but an increase for sheep from the previous week.

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City....	9,506	13,040	37,806	51,710
Baltimore, Philadelphia.....	6,063	2,123	22,585	1,406
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis....	14,418	6,301	58,212	3,500
Chicago, Elburn.....	25,418	10,142	68,618	19,623
St. Paul-Wis. Group.....	25,896	22,507	82,896	9,002
St. Louis Area.....	15,018	13,267	67,213	19,926
Sioux City.....	11,772	112	23,490	8,702
Omaha.....	28,506	824	39,866	21,641
Kansas City.....	16,510	7,328	37,688	32,976
Iowa and So. Minn.....	17,418	4,568	125,763	22,671
<b>SOUTHEAST</b>				
.....	6,579	3,537	10,777	...
<b>SOUTH CENTRAL WEST</b>				
.....	28,105	11,931	49,339	...
<b>ROCKY MOUNTAIN</b>				
.....	8,028	717	11,969	...
<b>PACIFIC</b>				
.....	19,970	5,219	28,167	...
Grand total.....	231,297	101,816	664,389	232,967
Total week earlier.....	232,910	103,091	718,441	273,000
Total same week 1946.....	70,992	46,400	499,655	261,675

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Ft. Dodge, Des Moines, Des Moines, Iowa, and Albert Lea, City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection in May, 1947—cattle 76.8, calves 67.0, hogs 75.1, sheep and lambs 67.7.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs	Sheep
Week ended June 13.....	1,838	626	3,902	97
Week ended June 6.....	2,481	764	6,046	116
Cor. week last year.....	686	8	2,889	191

## CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 53

### HELP WANTED

#### SALESMAN

MANUFACTURER having full line of quality seasonings, spices, curing materials, compounds, etc., for sausage and meat processing, as well as complete line for pickle manufacturers and canners, offers excellent opportunity to high class capable salesman covering New York and New England. An exclusive arrangement assures right man a fine income. W-90, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

#### SAUSAGE FOREMAN

MIDWEST PACKER wants man with practical experience in all phases of the sausage business. Must be able to handle help. State age, family, references, etc. All replies confidential. W-94, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKERS: Through our association with the industry we have occasion to know of very desirable positions which are open in practically every part of the country. Write us giving complete qualifications, age, salary desired, and references together with your preference as to the part of the country in which you would like to work. All information will be held strictly confidential. Address Phil Hantover Inc., The House of Pres-Teege, 1717 McGee, Kansas City, Missouri.

SAUSAGE MAKER and sweet pickle cellar man. Must have full knowledge of both departments. Young and willing to avail self of opportunity with an old and established southern plant producing 100,000# sausage weekly. Give complete details regarding qualifications in answer. Replies strictly confidential. W-96, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Experienced, age 35-45. Able to assume full responsibility of production in federally inspected beef killing plant. Must know all operations and be able to handle men. State age, marital status, salary expected, etc., in first letter. References required. All replies strictly confidential. Murray Packing Co., Plainwell, Mich.

SUPERINTENDENT: Practical plant superintendent wanted. Experienced in slaughtering, cutting, sausage manufacturing, edible and inedible operations. State age, past experience and family status. Opportunity for the man who can qualify. W-14, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Pickler, experienced, to assist in curing meats under excellent working conditions. W-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### Assistant Plant Superintendent

FAMILIAR with all machine operations of rendering plant. Must be A-1 mechanic. This is a rendering plant with nine cooker capacity located in Wisconsin. State all particulars in first letter. Write W-100, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CHIEF ENGINEER: Wanted to take full charge of modern meat packing plant in Mexico. Must know Diesel engines, refrigeration and packing-house machinery. State age, experience and family status. Will pay top salary. Contact by wire. Industria Empacadora De Tampico, S.A., P.O. Box 346, Tampico, Tam., Mexico.

SUPERINTENDENT: Wanted for small plant in western Pennsylvania. Must have good knowledge of hog killing and cutting operations, curing, smoked meats and boiled hams. State age, experience, etc., in your reply. Good opportunity for the right man. Write W-110, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, New York.

WANTED by old established New York state firm, experienced chopper, and experienced smoker. Chance for lifetime positions with growing concern. State age, experience and salary required in first letter. W-111, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, New York.

### OPPORTUNITY

FOR A CURING MAN, who knows and can teach pork cutting operations. This is a working-foreman position with a small, growing eastern packer. W-101, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

DESIGNER and Engineer, familiar with meat packing machinery and plant layout wanted by large manufacturer of machinery and equipment. Air conditioned offices. Cafeteria on premises. Chicago district. W-95, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage maker for working foreman, familiar with all types of sausage, curing and smoking meats. Also all round beef butcher for killing floor. Write giving full particulars as to age, experience and salary desired. W-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACIFIC COAST, Branch house manager, hotel supply house. Salary \$8,000.00 per year plus bonus to start. Established business. References required. W-91, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

ASSISTANT sausage maker capable of taking over entire operation of small progressive packing plant located in southwestern Michigan. W-112, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted: The world's best sausage maker. Expense no object. Write, wire or phone. C. J. Bowser, Inc., 1200 W. 9th St., Cleveland, Ohio, Superior 3944.

### POSITION WANTED

AVAILABLE SOON: Competent executive salesman and negotiator with 15 years' experience in the field of packing-house equipment and supplies. Fully capable of meeting and selling top men and of conducting important negotiations. Excellent contacts throughout the industry. Seeking an opportunity where my proven ability to produce will be recognized. Can provide excellent references as to character and ability. W-96, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, New York.

COMPETENT packing house executive, now employed. Selling, buying raw material and live stock. Practical plant operations. Well rounded managerial experience, conversant with operating costs and labor relations. Would like contact with progressive firm in need of man with these qualifications. Authentic references as to character and ability. W-114, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ATTENTION All Sausage Manufacturers and packing houses. We are from time to time contacted by very capable sausage makers who are interested in making a change. Write us, advising type of sausage maker you desire, starting salary, etc. There is no charge for this service. All information will be held strictly confidential. Address Phil Hantover, Inc., The House of Pres-Teege, 1717 McGee, Kansas City, Missouri.

AN EXCELLENT, high class key man, experienced in all phases of the packing plant. Young and energetic. Would be an asset to your organization. At the present time employed. Write W-113, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

# CLASSIFIED ADVERTISING

displayed; not valid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Court address

or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## EQUIPMENT FOR SALE

### SPECIAL LISTINGS

Available for Immediate Delivery

- Complete ice making plant, new, self-contained. Twenty 50 lb. ice cans. 3 Hp. Copeland unit, Freon. \$2300.00
- York 144 ice machine; shell and tube condenser; 10 H.P. motor. 450.00
- Regal Meat saws. New, 5 power ranges; 5 prices starting at. 485.00
- 20 lb. Ross silent cutter. 25 Hp. motor; 1/2 Hp. motor on unloader. 850.00
- 227 Buffalo silent cutter, rebuilt and guaranteed. 235.00
- Kettles, 40 gal., new, full jacket, complete with draw-off lid, legs and fittings; all iron. 125.00
- Roller and roller skate conveyor, 10' to 30', new and used, per ft., from 1.75
- Kettles, 20 gal. new, Aluminum, 1/2 jacket, with cover, draw-off. 100.00

## Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHESPEAKE 5300

LIST No. 4

## For Sale—Ammonia Equipment

- 1-94x94 Baker 40 H.P. motor, starter, drive.
- 1-84x84 Baker 30 H.P. motor, starter, drive.
- 1-60x60 York, Y-15, 40 H.P. motor, starter, drive.
- 1-74x74 York, Y-15, 25 H.P. motor, starter, drive.
- 1-45x45 York, Y-15, 15 H.P. motor, starter, drive.
- 1-35x35 York, Y-15, 10 H.P. motor, starter, drive.
- 1-24x18-0" Baker shell and tube 75 ton condenser.
- 12-Vogt multipass condensers, with valves and headers.
- 1-12"x18-0" Baker receiver.
- All equipment rebuilt and guaranteed.
- Attractive prices for quick sale.

M & M Construction Company  
620 Court Avenue Des Moines, Iowa

FOR SALE: BEEF WASHERS. One reconditioned like new, light duty Curtis, high pressure, driven by 1 H.P., 1 ph. 60 cy., 110V motor, complete with one new 25 foot hose and gun. Price \$275.00 F.O.B. St. Louis.

Two reconditioned like new, heavy-duty Supreme units, each with 3 H.P., 3 ph., 60 cy., 220V motor, each with one new 25 foot hose and gun. Price \$325.00 each F.O.B. St. Louis.

DOHM & NELKE, Inc.

4748 W. Florissant Ave., St. Louis 15, Mo.

## Meat Packers—Attention

FOR SALE: 1-Hottmann #24 Mixer, 600# capacity, requires 40 HP. Jacketed; 1-25' square 2166 Meat Grinder, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80, 100 gallons; 2-Albright-Neil 4x3' Lard Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York City, N. Y.

TRUCK REFRIGERATING UNITS: Thermo-King models CTA, completely automatic, self-contained Freon gas units each driven by a gasoline engine. Unit fits trailers having about 50' clear space above drivers' cab and fits through a 25' square hole near the ceiling in front end of trailer. Will maintain 35-40° temp. indefinitely in largest trailer (lower in smaller bodies) at only a few cents cost per hour for gas and oil. We have 4 brand-new units available and have good reason for not using ours.

FS-505, THE NATIONAL PROVISIONER,

407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: O'Connor fresh pork skinner, late model, complete with 1/4 HP, 3/00/220 motor. Capacity 400 to 600 pieces of fresh or smoked bacon hourly. Excellent condition. Bargain at \$750.00 delivered anywhere in U.S. FS-504, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Butler Carcassop, gas model GA6, 10 cubic foot, double latch bucket. Good condition, 20 months old. Price \$1,250.00. Darling and Co., P. O. Box 37, Dearborn, Michigan.

FOR ADDITIONAL CLASSIFIED ADS,

SEE OPPOSITE PAGE 52

## EQUIPMENT WANTED

Wanted: One 400# Buffalo Vacuum Mixer. Direct motor drive preferred. Interested in a 200# and 700# capacity also. Advise condition, age, serial number and lowest bid price. W-73, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: 50 Standard-3 Station ham and bacon trees. Double trolleys. Phone Broadway 2300. J. Spivak & Co., 116 S. Central Ave., Baltimore 2, Md.

## PLANTS FOR SALE

FOR SALE: Sausage factory in south. Equipped for cattle and hog killing. New dry rendering plant. Modern equipment. If you have the capital, knowledge of business, and are willing to work you can make a fortune here. This is not a "war baby." FS-108, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

FOR SALE OR RENT: New \$80,000.00 modern packing plant. Forty head daily capacity. Does custom slaughtering for large locker plant. Carcasses and cut meat department selling to cafes, hotels and stores in city of 50 thousand. Hog and cattle feed yards in conjunction. Excellent opportunity for experienced man with small finances. Write full particulars about yourself in care of FS-115, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

FOR SALE: Meat packing plant in southern California. Capacity 400 cattle, 100 calves, 250 hogs weekly. Good large cooler, pickle room and kitchen. Now in operation with good volume of business built up. FS-99, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANTS WANTED

WILL RENT OR PURCHASE: Sausage plant in Chicago area. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## BUSINESS OPPORTUNITIES

### WANTED

U. S. GOVERNMENT INSPECTED PACKER TO PRODUCE UNDER OUR PRIVATE LABEL QUANTITY OF PURE LARD IN 1 LB. TINS. CONTACT US PROMPTLY WITH BEST OFFER.

MARTIN PACKING CO.

129 BELMONT AVE., NEWARK 3, N. J.

## Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

P. O. Box 6669 Los Angeles 22, Calif.

## Great Opportunity for Small Investor

Home, Business and Investment

FOR SALE: Meat market, sausage factory, delicatessen, grocery. Fully equipped, class A, concrete two story building, modern six room flat above. Heart of business district. Corner location. Old established business in growing community. Market doing in excess of \$60,000.00 per year. Complete \$51,500.00. Terms. Box 654, Corning, California.

CUSTOM SLAUGHTERERS: Plant in Los Angeles. Capacity, 250 beef daily. Want party on percent or per head basis. 3301 E. Vernon Ave., Los Angeles, California.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

### Smokehouse Equipment

- 1-BACON SLICER, U.S. Electric, large New style stainless steel conveyor, used 2 months. \$2325.00
- 1-BACON SLICER, U.S. 550.00
- 1-SMOKE MAKER, Auger Sawdust Feed, complete with motor and fan. 200.00
- 47-BACON BOXES, Metal, 600# capacity, complete with wooden covers. 20.00
- 8-BACON FORMING BOXES, Metal, (4) 9x22x20; (4) 8x22x20. Each. 10.00

### Sausage Equipment

- 1-ROTO-CUT, 42"x18", Knives with 25 HP AC motor, drum with 5 HP motor, DC motors for conveyor, and elevator, Toledo scale. 3300.00
- 1-VACUUM MIXER, 700# Globe, #218A, with motor, perfect condition. 1300.00
- 1-MIXER, Buffalo 1500#, 15 HP motor. 825.00
- 2-SAUSAGE STUFFERS, Globe 400#, complete with Harrington nozzle filler, used only short time. Reduced to. 1175.00
- Without Harrington filler, fan. 1025.00
- 1-STUFFER, Buffalo 250#, with 1 1/2 HP Curtis Compressor, 17"x4 1/2" tank, reconditioned. 1000.00
- 1-STUFFER, Randall 400#, excel. cond. 650.00
- 1-GRINDER, Hobart, 1 HP, #232 plate and blade, single phase, 60 cycle motor. 195.00

### Killing Floor and Cutting Equipment

- 1-HOG CUTTING TABLE, NEW, Ross #165; with Ross Jr. Belly Roller, #162 Shoulder Knives; Moving top table, 34' overall, 42" wide gait, rights. 8000.00
- 1-HOG DRESSER, Ross Jumbo, with Conveyor, Scalding tank, 550 hogs per hr., no motor. 8000.00
- 1-HOG, M & M, #15-CRSD, with 60 HP motor, 18"x20" hopper opening. 1550.00
- 1-SAW, Monarch Pork Cutting. 400.00
- 1-SCRIBE SAW, B & D, for pork. 290.00
- 1-BONING TABLE, Stainless steel, 4x9. 200.00
- 3-TABLES, Pork Cutting, 3x3, wood top. 100.00
- BEEF SHROUDS, NEW (1000) Osnaburg, heavy duty, 90" x 40". Each. 1.00

### Rendering and Lard Equipment

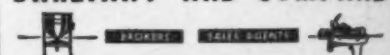
- 1-EXPPELLER, Anderson #1, with tempering apparatus, 15 HP motor, excel. cond. Many New parts. 2500.00
- 1-EXPPELLER, RB, 20 HP GE motor, rewound, drag, magnetic separator, spare parts. 3500.00
- 1-TRANSPORTER, (New Tank) NEW, original cates, #20 Yeoman-Globe, complete with valves, fittings, Stand, Compressor, Motor, and controls. 2850.00
- 1-COOKER, Ross, dry rendering, 5x9, 25 HP motor, gear wheel and chain drive. 2800.00
- 1-ROTARY CRUSHER, Bulak #14, 1" teeth, V-belts, 25 HP motor, Starter extra. 2625.00
- 1-FILTER PRESS, Anco, #211, 18" square, 15 plates, complete with access. 450.00
- 1-FILTER PRESS, Spera, 18" round, 3 recessed plates, open delivery, with pet cocks. 350.00
- 1-DRYER, Vertical, 300#, 60", jacketed on bottom and 2/3 of sides. 625.00
- 1-LARD FILLER, Harrington, 18" round, 1 1/2" to 5 1/2", excellent condition. 250.00

### Miscellaneous Equipment

- 1-AMMONIA COMPRESSOR, Frick 5x5, 6 stand, 18' condenser, Oil trap, 2 ammonia gauges, 10 HP motor. Specially reduced to. 1000.00
- 1-AMMONIA COMPRESSOR, Brunswick 6x6, with 15 HP motor, receiver, 1 section 20' wall condenser, excellent condition. 525.00
- 1-PUMP, Condensate return, Cochrane Becker, LP-1015, direct connected to 15 HP motor, 95 GPM at 45 psi. Complete with accessories. 2385.00
- 1-VACUUM PAN, 9x8 1/2x10, hammered copper, (2) 3" copper coils 90" and 42" dia. Complete, with Condensing unit & Worthington vacuum pump. 2000.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



7670 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

### SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies



# Meat and Gravy

A wild Hereford steer recently interrupted all air traffic at the Newark, N. J. airport. The rampaging animal escaped from the nearby Haydu Packing Co., and roamed through highway traffic to the air field, pursued by two police squads and a truck load of the abattoir employees. The steer broke through a gate at the field and galloped about the runways to the delight of a large crowd of waiting passengers. Field officials were forced to wave away incoming planes until the truck finally bumped into the animal, bowling him over and allowing the police and packing company men to truss him up.

★ ★ ★

Philadelphia police, investigating a suspicious looking open door to a locked-up-for-the-night supermarket found Rowland Ashford hanging by his belt from a meat hook, hidden by a butchers apron and making like a beef quarter. In a hastily concealed bag they also found three thick steaks which Rowland had cut for himself, two whole hams, cigarettes, hair tonic, etc. The officers took Rowland away, presumably to cold storage.

★ ★ ★

A bull weighing 2,370 lbs., property of Elmer Strickler, Kansas farmer, was sold to the M. & M. Packing Co., Iola, Kans., recently. The animal was said to be the heaviest received there in many years. Final weight of the dressed out carcass was over 1,400 lbs. The company's regular lifting hoist had to be supplemented with special apparatus before the bull could be budged.

★ ★ ★

Francis Nolan and Herbert Quimby, of Woburn, Mass., were apprehended by police recently after they had stolen a cow and taken it to Boston in a taxicab. The startled bovine evidently felt quite stylish and enjoyed her memorable ride.

★ ★ ★

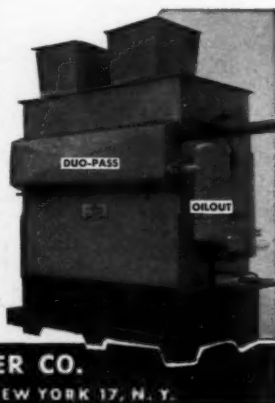
Police Court Judge Pellecchia, of Newark, N. J. recently sentenced a native of that city to a year in jail for stealing a loin of pork valued at \$3.50.

## NIAGARA

**\*AERO-PASS CONDENSER**  
with Duo-Pass, "Oilout"  
and Balanced Wet  
Bulb Control

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